

Valentine's Day

Four Course Price Fix Menu

Seating Time Limited to one and one half hours

First Course

Plated Hors d'oeuvres Sampler:

(with a champagne toast)

Crab cake with a tarter sauce

Duck and wild mushroom dumpling with black truffle vinaigrette

Chilled lobster dumpling with a lemon garlic vinaigrette

Poached shrimp with cocktail sauce

Second Course

Choice of:

Tomato and roasted eggplant soup with garlic herb croutons and crème fraiche

Seasonal greens tossed with sliced red onions and diced tomato
in a balsamic herb vinaigrette

Third Course

Choice of:

Grilled chicken breast with potato gnocchi, caramelized onions, crisp bacon, sweet peas and
button mushrooms in a caramelized onion and madeira wine demi 79.00

Sautéed sea scallops and shrimp with whipped potatoes, spinach, caramelized onions and bacon
in a white wine and fresh herb butter sauce 98.00

Grilled beef tenderloin medallions with whipped potatoes, diced zucchini squash, diced tomatoes,
diced red onions and fresh thyme in a red wine shallot demi glace with
red onion crisps 98.00

Pan seared tuna with cracked black pepper with a sweet pea and broccoli risotto in
smoked tomato vinaigrette 98.00

Fettuccine with spinach, sundried cherry tomatoes, and goat
cheese in a tomato coulis 79.00

Fourth Course

Dessert Sampler:

Milk chocolate cappuccino mousse rolled in "Heath Bar" crunch with
dark chocolate sauce with chocolate abstracts

White chocolate mousse with shredded phyllo and fresh raspberries

Rice pudding in a hazelnut Florentine cookie cup with whipped cream

Chocolate covered strawberry

Honey crisp cookies