



Valentine's Day Menu 2010
February 12th, 13th & 14th

Amuse Bouche:

Truffled Mushroom Soup

First Course:

Maine Lobster and Potato Gnocchi Fricassee

Or

Pepper-Crusted Tuna with Cucumber, Mango and Yuzu Vinaigrette

Or

Endive, Apple and Three-Onion Salad with Walnut Vinaigrette

Second Course:

Diver Scallops with Lentil Stew, Brussels Sprouts, Applewood Bacon and Red Wine
Butter

Or

Monkfish with Fennel, Mussels and Sauce Americaine

Or

Curried Cauliflower with Quinoa, Golden Raisins and Toasted Almonds

Third Course:

Roasted Veal Tenderloin with Sweetbreads and White Wine Caper Sauce

Or

Venison Denver Leg with Creamy Polenta and Pine Nut Currant Sauce

Or

Mushroom and Beet Vol au Vent with Fines Herbes Butter

Dessert:

Chocolate Semifreddo with Grand Marnier Zabaglione and Raspberries

Or

Lime Curd Meringue Tart with Pomegranate Sorbet

Petit Fours

Executive Chef - Ethan McKee

Pastry Chef - Peter Brett

Four Course

Prix Fixe Menu \$55.00

Tax & Gratuity not included