

## *Valentine's Day 2011*

*\$60.00 per person\**

### *Choose One Appetizer*

*Oysters 3 Ways ~ Bloody Mary, Cucumber Ginger, Proscuitto Balsamic Salsa*

*Warm Baked Brie Bites with an apricot sauce*

*Pan Seared Jumbo Shrimp, green pea mash, grape walnut sauce*

*Grilled Diver Scallop on a baby portobello, with cream of roasted corn sauce, and French brie*

### *Choose one Soup or Salad*

*Fried Proscuitto Wrapped Asparagus salad with herbed cream cheese*

*Spinach and Pear Salad with bacon, pistachios, warm brie and a blueberry balsamic dressing*

*Classic Iceberg Wedge with Blue cheese, bacon and chopped tomatoes*

*Warm Peach and French Brie Soup*

### *Choose one Entree*

*Pan Seared Halibut with wasabi mashed potatoes, baby bok choy and a Thai hollandaise*

*Grilled 8 oz Prime Filet, roasted fingerling potatoes, onion brûlé and sauce béarnaise  
add a lobster tail for \$9.95*

*Twin, butter poached, cold water lobster tails over crab and asparagus risotto*

*French Vinegar Chicken over angle hair pasta with a tarragon vinegar cream sauce*

*Pan Seared Rack of Lamb, creamy mashed potatoes and a pomegranate, date chutney*

*Seared Diver Scallops with a baba green sauce and green tea noodles*

### *Choose one Dessert*

*Raspberry Mousse filled Chocolate Tulips*

*Bananas Foster Crème Brûlé*

*Chocolate, Peanut Butter Torte*

*Chocolate Dipped Strawberries*

*\*Total does not include tax or gratuity  
Thank you for your patronage*