



2011 St. Valentine's Dinner

First Course

Choice of 1

- Spiced Honey Prawns with Wakame Salad*
- Artichoke Heart & Lemon Ricotta Ciabatta Pizzette*
- Silky Lobster Bisque with Cognac Cream*
- Warm Goat Cheese & Beet Salad Tower with Citrus Vinaigrette*

Main Course

Choice of 1

- Seared George's Bank Maine Sea Scallops over Champagne Risotto
with White Truffle Beurre Blanc*
- Steakhouse Classic ~ Grass-fed Filet Mignon with Béarnaise Sauce,
Loaded Mashed Potatoes & Creamed Spinach Gratin*
- Pan seared maple leaf duck breast over wild rice and citrus gastrique*

Dessert

Choice of 1

- Cabernet Chocolate Fondue for two with Cookies & Berries*
- Red Velvet Cake ~ a moist crimson chiffon cake layered with silky cream cheese frosting*
- Dutch Pear Pie a la Mode*

\$49 per person

Price does not include other beverages, tax or gratuity. Sorry, no substitutions or half-orders.