

Valentine's Day

Four Course Price Fix Menu

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 roasted tomato and horse radish vinaigrette

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 jumbo shrimp with linguine, minced clams, and spinach,
in a tomato coulis 89.00

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

Pan seared tuna with cracked black pepper with wild and brown basmati rice and
broccoli in a sesame orange vinaigrette 96.00

Fresh tomato fettuccine with chiffonade spinach, oven roasted cherry tomatoes, and goat
cheese in a tomato coulis 69.00

Fourth Course

Sweethearts dessert sampler:

Berry sorbet with blackberries

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