

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 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 sweet soy and ginger vinaigrette 96.00

Fresh tomato fettuccine with chiffonade spinach, sundried tomatoes, and goat
cheese in a tomato coulis 69.00

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