

# Valentine's Day

February 14, 2012

## *Amuse Bouche*

*Roasted Beets, Goat Cheese & Chives*



## *Organic Mixed Greens*

*Gathered Winter Greens, Oven Roasted Tomatoes, Cucumber & Balsamic Vinaigrette*

or

## *Shellfish Strudel*

*Lobster, Shrimp & Crab Baked in Phyllo with Wild Mushrooms and Lobster Sauce*

or

## *Grilled Chicken & Broccoli Rabe Sausage*

*Rosemary Stewed Tomatoes & Cannellini Beans*



## *Braised Lamb Shank*

*Risotto Milanese & Pinot Noir Braised Cippolini Onions*

or

## *Pan Seared Scottish Salmon*

*Horseradish Mashed Potatoes & Wild Mushroom Sauce*

or

## *Grilled Filet Mignon*

*Fingerling Potato Hash, Baby Carrots & Béarnaise Sauce*

or

## *Tagliatelle*

*Asparagus, Wild Mushrooms, Truffled Alfredo Sauce*



## *"Devilish" Food Cake*

*Nutella Ice Cream*

or

## *Lemon Ricotta Cake*

*Candied Rose Petals & Strawberry Coulis*

*\$59 Per Person*

*\$74 With Wine Pairings*

*Executive Chef Duane Keller*

*Executive Sous Chef Jorge Lopez*