



# VALENTINES DAY 2012

## 3 COURSE PRIX FIXE MENU

PLEASE CHOOSE ONE ITEM FROM EACH COURSE  
*price for dinner is listed alongside entrée*

### 1<sup>ST</sup> COURSE

Roasted Beet Salad

*pears, goat cheese, hazelnuts and vinaigrette*

Blood Orange Salad

*frisee & mixed greens with citrus vinaigrette & blood orange gastrique*

Butternut Squash Bisque

Seared Scallops

*celery root remoulade*

Tuna Tartare

*fried beet chips, chives & crème fraiche*

### 2<sup>ND</sup> COURSE

Filet Mignon \$52

*potato gratin, sautéed spinach & brandy peppercorn demi glace*

Seared Ahi Tuna \$48

*jasmine rice, baby bok choy & mango/ginger coulis*

Rack of Lamb \$55

*horseradish mashed yukon gold potatoes, spinach & rosemary jus*

Herb & Garlic Infused Roasted Chicken Breast \$42

*savory bread pudding, brussels sprouts & mushroom jus*

Cherry Stuffed Pork Tenderloin \$45

*sweet potato puree, braised greens & pork/cherry jus*

please ask your server for vegetarian options

### 3<sup>RD</sup> Course

White Chocolate & Grand Marnier Mousse Chiffon Cake

Chocolate Lava Cake