



## Valentine's 2012

**3 Course Wine Flights Available**  
*Inquire with your server on this evenings selections*

**House Selection \$18 Per Person**

*Selection of White & Red Wines Paired to your Meal Selection*

**Premium White Selection \$22 Per Person**

*Selection of White Wines Paired to your Meal Selection*

**Premium Red Selection \$24 Per Person**

*Selection of Red Wines Paired to your Meal Selection*

### 3 Course Menu

**Choice of the Following Starter:**


*House Made Lobster Bisque* 

*Butter Poached Lobster & Crab, Sweet Corn & Paprika Cream*  
OR

*Organic Baby Greens & Arugula, Point Reyes Blue Cheese, Candied Pecans,  
Roasted Baby Beets, and a Balsamic-Champagne-Dijon Vinaigrette*

**Choice of the Following Entrée:**

*Seasonal Grilled & Roasted Vegetable, Portobello Mushroom Napoleon  
Blackened Vegetarian Seitan, Parmesan Polenta, Goat Cheese & Basil Pesto*  
OR

*Coriander Seed Crusted Swordfish, Anchovy Beurre Blanc,*   
*Tomato, Fennel, Saffron & Orange Compote, Root Vegetable & Potato Puree*  
OR

*Peppercorn & Herb Crusted Center Cut Angus Filet Mignon*   
*Shallot Red Wine Reduction, Creamy Leek, Pancetta, Spinach & Parmesan Risotto*

**Choice of the Following Desserts:**

*Chocolate Soufflé Tableside for 2 Served  
Raspberry Chambord Gelato, Vanilla Bean Crème Anglaise*  
OR

*Local Carrot, Pineapple, Maple Cream Cheese 6 Layer Cake  
with Walnuts, Pecans & Raisins*  
OR

*Salted Maple Almond & Cashew Pie*  

**\$69 Per Person**

*(Excludes Tax, Gratuity & Beverages)*

*No Share or Split Plates available for Nirvana Favorites or Valentine's Menus*

*Corkage will not be permitted February 10-18*

*Substitutions, Gluten Free & Vegan Options welcome with applicable charges*