



## *Valentine's Day 2012*

### *3 Course Prix Fixe Menu*

#### *Choice of the Following Starter:*

*House made Lobster Bisque with a Sweet Corn & Paprika Cream*

*OR*

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

#### *Choice of the Following Entrée:*

*Seasonal Vegetable and Portobello Mushroom Napoleon with Blackened Seitan,  
Creamy Parmesan Polenta, Goat Cheese, Red Pepper Coulis and Basil Pesto*

*OR*

*Pan Seared Black Cod with an Anchovy Beurre Blanc, Cherry Tomato Compote,  
Fennel with Saffron & Orange atop a Parsnip, Turnip & Yukon Potato Puree*

*OR*

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

#### *Choice of the Following Desserts:*

*Chocolate Soufflé tableside for 2 Served with  
Pistachio Gelato and Grand Marnier Crème Anglaise*

*OR*

*Almond Cheesecake with Sour Cream and Blackberries*

***\$69 Per Person***

*(Excludes Tax, Gratuity & Beverages)*

*No Share Plates & No Corkage will be available*

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

***Wine Paired Menu Available at \$89 Per Person***

*(Excludes Tax & Gratuity)*

