



## ***Valentine's 2012 3 Course Menu***

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

*House Made Lobster Bisque with a 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*

***\$69 Per Person***

### ***3 Course Wine Flights Available***

*House Selection \$89 Per Person*

*Premium White Selection \$94 Per Person*

*Premium Red Selection \$99 Per Person*

*(Excludes Tax, Gratuity & Beverages)*

*No Share Plates & No Corkage will be available with Prix Fixe Menu  
Substitutions, Gluten Free & Vegan Options welcome with applicable charges*