



***Valentine's Day***  
***Sunday, February 14, 2010***

***3 Course Prix Fixe***

*1 Glass House Champagne*

***Choice of 1st Course***

*Carrot & Ginger Soup with Paprika Cream Quinelle*

***Or***

*Arugula, Mache, Radicchio Salad with Fennel, Pomegranate  
Seeds, Goat Cheese, Slivered Almonds  
& Champagne Orange Vinaigrette*

***Or***

*Panko Crusted House-Made Crab Cakes with Creole Aioli  
& a Corn, Red Bell Pepper & Chive Salad*

***Choice of 1 Entree***

*Mixed Wild Mushroom, Roasted Tomato, Pine Nut,  
Goat Cheese Neopoleon with Thyme, Parmesan  
& a Light Garlic Cream Sauce*

***Or***

*Chilean Seabass with a Saffron Sauce  
Baby Vegetables with Shallot Butter, Celeriac  
& Yukon Potato Puree*

***Or***

*Coffee Crusted Filet Mignon with a Red Wine Reduction  
Wilted Arugula & Blue Cheese Mashed Yukon Gold Potatoes*

***Or***

*Sun Dried Tomato, Dijon & Panko Crusted Rack of Lamb,  
Rosemary Veal Demi Glace, Celeriac & Yukon Potato Puree  
Baby Vegetables with Shallot Butter*

***Choice of 1 Dessert***

*Flourless Chocolate Cakes with Toasted Almond Ice Cream*

***Or***

*Macerated Strawberry & Fresh Cream Pavlova*

***\$55.00 Per Person***

***Excludes Tax & Gratuity,  
No Corkage or Split Plates Available***