

Valentine's Day Dinner

Tuesday, **February 14th**, 2012

Chef's selection of Amuses Bouche.

1ST COURSE:

Sliced Mediterranean style Lamb rack served w/ lemongrass, tomato chili Chutney
Or

Hot Marinated Jumbo Prawn and Scallop served w/ Cilantro Chipotle Sauce and
garnished w parmesan cheese & sliced Yukon Potato

OR

Hot Lobster/Crab pie Served w/ Mushroom Baked Baguette

OR

Sliced Japanese BBQ Pork w Yuzu-Miso Marinade
Served atop Ponzu Shitake mushrooms and greens

LEMON SORBET W/ LEMON SUPREME AND CANDIED ZEST

MAIN COURSE:

Grilled 12 OZ Rib eye Steak w Sliced Butter poached Lobster tail served w/Pearl
Onion and Bacon mushroom Ragout

Or

Baked Chicken Supreme w/ chorizo rye bread stuffing
Finished w/ red wine au jus

Or

Stuffed Sole w/ Crab and shrimp served w/ fresh dill lemon Sauce

Or

Norwegian Steele Head trout Topped w/ savory mousse
Finished w/ Smoked tomato, bacon, clam Sauce

DESSERT COURSE:

Chocolate Caramel Torte Served w/ Orange Whip Cream, Fruit Sauce
And Chocolate Garnishes

OR

Lavender Crème Brulee served seasonal fruit Orange whip cream and
chocolate garnishes

OR

White Chocolate raspberry mousse served Orange whip cream and
chocolate garnishes

\$46 PER PERSON, PLUS TAXES AND GRATUITS.

reservations only please