



VALENTINE'S MENU 2012

Four Course Prix Fixe Menu

fifty-five dollars per guest

First Course

Choice of

Mushroom Brie Soup

Baked Oysters on the Half Shell

with crispy bacon and Champagne sabayon

Salad Course

Mixed Greens

*with apples, walnuts, Farmer's cheese,
frisée lettuce and walnut vinaigrette*

Third Course

Choice of

Seared Tuna

*with a blood orange-ginger sauce over crème fraîche
mashed potatoes and sautéed spinach*

Bacon Wrapped Petit Filet and Lobster

with cognac cream, au gratin potatoes and Brussels sprouts

Dessert

Chocolate Blood Orange Tart

with crème fraîche ice cream