



Valentine's Day Dinner

Friday, February 12, 2010

Saturday, February 13, 2010

Sunday, February 14, 2010

First Course

(Please Select One)

Lobster Bisque

Chopped Lobster

Seafood Consommé

Jumbo Lump Crabmeat and Steamed Vegetables

Second Course

(Please Select One)

Baby Green Salad Bouquet

Mesclun Greens, Gorgonzola Cheese,

Fresh Strawberries and Raspberry Vinaigrette

Ceviche

Scallops, Shrimp

Fresh Herbs, Tomatoes, Red Peppers, Onions, Avocado, and Lemon Juice

Third Course

(Please Select One)

Hawaiian Grilled Swordfish

Gnocchi, Baby Squash, Grape Tomatoes, and Lemon Grass Sauce

Seared Canadian Lobster Tail and Crab Cake

Vegetable Risotto, Chef's Selection of Baby Vegetables

Scallion-Garlic Butter Sauce

Roast Rack of Colorado Lamb

Duo of Potato Gratin, Baby Carrots, Asparagus, Lamb Au Jus

Grilled Veal Chop

Grilled Eggplant with Fresh Buffalo Mozzarella, Pearl Onions

Rosemary Sauce

Grilled Beef Tenderloin

Whipped Potatoes, Sautéed Wild Mushrooms

Baby Carrots, French Beans, Cabernet Demi-Glace

Fourth Course

(Please Select One)

Red Wine Poached Pear

Chocolate Tulip Cup and Mascarpone Ice Cream

Red Velvet Cake

Vanilla Anglaise

Chocolate Dipped Strawberries

Whipped Cream

\$85 per person // \$40 per Child under 12

(Exclusive of Tax and Gratuity)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.