

Valentine's Menu

February 2012

First Course

Please select one of the following:

Roasted Tomato Bisque

Roasted, vine ripened tomatoes blended and topped with fresh basil

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Baby Green Salad Bouquet

*Mesclun greens, gorgonzola cheese crumbles and fresh strawberries
tossed in house-made raspberry vinaigrette*

Second Course

For Two to Share

A trio of salmon cake, crab cake, and baked mushroom stuffed with Boursin cheese

Third Course

Please select one of the following:

Pan Seared Sea Bass

*Complimented by potato gnocchi, fresh baby squash, grape tomatoes,
drizzled in a refreshing lemongrass sauce*

Grilled Sea Scallops

Set atop lobster risotto, fresh seasonal baby vegetables and finished with a classic Aurora sauce

Stuffed Quail

*Paired with fingerling potatoes, yellow squash, baby carrots,
and a cranberry citrus demi-glace*

Grilled New York Strip

*Served aside a loaded baked potato, sautéed wild mushrooms
baby carrots, French beans, topped with a cabernet demi-glace*

Dessert Course

Please select one of the following:

Red Wine Poached Pear

Matched with a delicate chocolate tulip cup and mascarpone ice cream

Red Velvet Cake

Drizzled in Grand Marnier strawberry sauce.

Chocolate Dipped Strawberries

Quintessential Valentine's Day dessert served with traditional house whipped cream

\$ 85.00 per adult

\$35.00 per child under 12

*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
Note: 18% gratuity will be added to parties of eight or more.*