

Valentine's Day 2012

First Course

ARUGULA & STRAWBERRY SALAD, CANDIED PECANS, SHERRY VINAIGRETTE

LOBSTER BISQUE, HAVARTI CROUTONS

WEDGE SALAD, BACON & MAYTAG BLUE CHEESE DRESSING

Second Course

SEARED SESAME CRUSTED TUNA, SOY-LIME VINAIGRETTE

WILD MUSHROOM RAVIOLI, TRUFFLED MASCARPONE

BRAISED OXTAIL RAGU, HERBED PECORINO POLENTA

Third Course

PETIT FILET MIGNON, ROASTED GARLIC – PARMESAN MASHED POTATO,
BOURBON TRUFFLE BUTTER

CIDER GLAZED PAN SEARED SEA SCALLOPS, ROASTED PARSNIP, LOBSTER
BROTH, SHAVED APPLE SALAD

WILD MUSHROOM & BUTTERNUT SQUASH LASAGNE, SPINACH MORNAY SAUCE

PORCINI CRUSTED ATLANTIC HALIBUT,
YUKON GOLD POTATO & CELERY ROOT PUREE

Dessert

WARM CHOCOLATE GANACHE CAKE

GRAND MARNIER HEATH BAR COOKIE & BURNT SUGAR ICE CREAM SANDWICH

HOUSE MADE PASSION FRUIT SORBET