



2010 Valentines' Menu

First

Poached Maine Lobster

*Herb Gnocchi, Hen of the Wood Mushroom,
Vacherin Mont d'Or Cheese*

Second

Duck Confit

*Petite Herb Salad, Crispy Wonton Disc,
Blood Orange Gastrique, Toasted Sesame Vinaigrette*

Third

Pan Roasted Angus Sirloin

*Horseradish Potato Puree, Glazed Baby Market Vegetables
Port Wine Reduction*

Porcini Crusted Chilean Sea Bass

*Poached Artichoke, Crisp Winter Vegetables, Trumpet Mushrooms
Truffle Potato Galette*

Dessert

Chocolate Lovers for two

*Chocolate Flourless Hearts, White Chocolate Mousse
Accompanied by Chocolate Macaroons & Chocolate Covered Strawberries*