

Valentine's Weekend Menu

February 13th & 14th 2010

"Welcome" Glass Champagne To Set The Mood!*

Soup or Salad

Lobster Bisque

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Crispy Iceberg Wedge topped with Bacon, Tomato, Sliced Onion,
Crumbled Blue Cheese and Raspberry Vinaigrette

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Fresh Seasonal Oysters

Six oysters served on the half shell with cocktail sauce

Appetizer

Traditional Cocktail of Chilled Gulf Shrimp

Served with horseradish cocktail sauce & lemon

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Carpaccio of Beef

Chilled with Gorgonzola cream, basil infused oil

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Honey Goat Cheese Parcel

Apple walnut salad

Entrees

Petit Fillet Mignon and Broiled Half Lobster Tail

Grilled to your specification, drawn butter and asparagus

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Crab Stuffed Lemon Sole

Oven baked with champagne and chive sauce, julienne vegetables

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Chicken Florentine

Spinach stuffed breast, pesto cream, julienne vegetables

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Rack of New Zealand Lamb

Oven roasted on garlic & rosemary, merlot mint jus

Desserts

True Love

Fresh strawberries with berry coulis, crisp meringue and sweet cream

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Happily Ever After

Molten chocolate soufflé smothered in rich chocolate gnache, ice cream

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Coffee or Tea

\$65 per person

plus 15% gratuity

*Sorry, no substitution