

Valentine's Day 2012 Dinner Menu

....\$50.00_____

A Glass of Champagne



Appetizers

Tomato Provençale Bisque

Arugula, avocado and Blood Orange Salad with a Shallot Vinaigrette

Crostini with Prosciutto, Mint and goat Cheese on a bed of organic greens and raspberry Vinaigrette

Entrée

Maple Glazed Salmon with creamy polenta and grilled asparagus

Seared Chicken Medallion with Cherries and Port reduction, roasted garlic-sage potatoes and organic green peas mash

Heart Ravioli with smoked Trout, shallots, Meyer lemon and dill cream sauce

Filet Mignon flambé Cognac with a pink peppercorn sauce served with buttered green beans and ginger-carrot puree

Dessert

See our Chocolate Love Feast