

Valentine's Day 2010

Please choose one of the following

Seared Sweet Atlantic Scallops

Warm mushroom salad with bacon jam drizzled truffle oil and micro herbs

Dungeness Crab "Quesadilla"

Dungeness crab cake on grilled cornbread
with guacamole, fire roasted salsa and jack cheese

Caesar Salad

Garlic croutons, parmesan and our house made Caesar dressing

Cheese Plate

Brillat Savarin French Triple Cream Brie,
oven roasted tomatoes, marinated picholine olives, rosemary almonds and crostinis

Please choose one of the following

Lobster Carbonara

*Sautéed lobster with smoked bacon, sweet peas, sun dried tomatoes
and fresh herbs tossed with fettuccini with a chevre cream sauce*

\$60

Pan Roasted Chicken Breast

Black truffle mac and cheese, southern braised greens
and bourbon mushroom gravy

\$50

Blue Cheese and Bacon Crusted Filet Mignon

*10oz filet with roasted garlic mashed potatoes,
grilled asparagus and red wine demi glace*

\$70

Mustard Crusted Sea Bass

*Roasted heirloom potatoes tossed with garlic and herbs,
sautéed spinach and citrus vermouth beurre blanc*

\$55

Please choose one of the following

Crème Brûlée

Caramelized vanilla bean custard with mixed berries

Chocolate Mousse

*Semi-sweet dark chocolate mousse topped with toasted macadamia nuts
and whipped cream*

Warm Pear Tartlet

Puff pastry with almond cream and pear with vanilla bean ice cream and caramel sauce

Please, no substitutions!

Entrée prices include first course and dessert