



## **Valentine's Day 2011**

### **First Course**

#### **(Select One)**

**Simple Green Salad with Roquefort Blue Cheese,**  
*Anjou Pear, Red Grapes, Maytag Blue Cheese Dressing*

**Mediterranean Salad with Greek Feta Cheese**  
*Tomato, Kalamata Olives, Cucumber, Tinker Belle Peppers*

**Asparagus Soup**  
*Warm Smoked Salmon, Snipped Chives*

**Tartare of Ahi Tuna**  
*Chili, Soy, Ginger, Crushed Avocado*

**Griddle Crab Cake**  
*Roasted Peppers Chipotle Aioli, Micro Greens*

**Roasted Beets and Whipped Goat Cheese**  
*Balsamic Reduction, Belgian Endive, Toasted Walnuts*

**Tomato Mozzarella**  
*Burrata Mozzarella, Basil Pesto, Tomato Medley*

**Crispy Pacific North West Oysters**  
*Yuzu Aioli, Wasabi Tobikko*

**Exotic Mushrooms Bruschetta**  
*Boschetto Truffle Cheese, Balsamic Reduction*

### **Main Course**

#### **(Select One)**

**Filet Mignon with Madagascan Peppercorn Sauce**  
*Potato Trio and Seasons Vegetables*

**Rack of Lamb with Whole Grain Mustard Sauce,**  
*Garlic Mashed Potatoes, Green Beans and Baby Carrot*

**Slow Roasted Pork Rib-eye**  
*Wild and Exotic Mushroom Ragu, Baby Bok Choy and Roast Potatoes*

**Venison Loin Medallions**  
*Anjou Pear, Potato Gnocchi, Spiced Red Wine Reduction*

**Simply Roasted Chicken Breast**  
*Wilted Spinach, Soft Polenta, Lemon Sauce*

**Grilled Pacific Swordfish**  
*Lemon Risotto, Roasted Pepper, Petit Greens*

**Wild Mushroom Crusted California Halibut**  
*Potato Puree, Asparagus, Riesling Sauce*

**Sautéed Tiger Prawns**  
*On Risotto with Snap Peas*

### **Dessert**

**Three Chocolate Feuilletine**  
*With Fresh Raspberries*

*or*

**Lemon Poppy Seed Shortcake**  
*Strawberry Ice Cream, Whipped Cream*

**\$59.00 Per Person Plus Tax and Gratuity**  
**Menu Subject to Minor Change**