



Valentine's Day Dinner Menu Saturday February 13, 2010

First Course

Sensuous Salad for Two – Beautiful mix of baby greens, strawberries, love apples (tomatoes), fresh basil, sliced marinated apple-pears, and goat cheese, drizzled with an almond, fig, and honey infused balsamic reduction. Salad is served to be shared by two.

Second Course

Chilled avocado and cilantro soup, served by the glass, and garnished with a spicy shrimp ceviche.

Misplaced Aperitif

Tangy blend of dry champagne, black currant and hint of apple. Just a small sip before the main course.

Main Course

Beef Tenderloin, drenched in a rich garlic, mustard, and herb marinade, sear-roasted to remain nice and tender, dripped in a warm cabernet sauce, and garnished with crispy caramelized onions and blue cheese crumbles. Served with wilted greens and apples.

OR

Savory Crab Stuffed Tilapia, crusted with Dijon mustard and pecans, and drizzled with a warm white wine and garlic herb sauce. Served with caramelized root veggies and fennel.

*Each table will be served a side of roasted fingerling potatoes to be shared by two.

Table Toast

Champagne, served chilled and full of bubbles. It will be up to you to decide the toast.

Dessert

Decadent double chocolate cake, served atop a rich blackberry sauce, topped with raspberries, and drizzled with a light sherry cream sauce.