



# Valentine's Day 2018

## **Appetizer**

Oysters Rockefeller

**Or**

Marinated Beef and Mushroom Skewers

## **Salad**

Smoked Salmon Salad with White Stilton and Apricot  
Cheese, Pears, Pine Nuts, Arugula and Watercress  
With Balsamic Vinaigrette

## **Entrees**

### **Duck Breast**

Seared Duck Breast with a Cherry and Port Wine Sauce  
Served with Creamy Goat Cheese Polenta and Haricot Verts

### **Bacon Wrapped Filet Mignon**

Certified Angus Beef Filet Mignon, Wrapped in Thick Applewood  
Smoked Bacon and Drizzled with a Mushroom and Red  
Wine Sauce, Served with Garlic Mashed Potatoes and Broccolini

### **Braised Rabbit**

Leg of Rabbit, Braised until Fall-Off-the-Bone Tender, Served  
With Roasted Baby Carrots, Roasted Cauliflower Puree  
And Purple Peruvian Potatoes

### **Lobster Tail**

10 oz. North Atlantic Lobster Tail Basted in Garlic Butter  
Served with Truffled Gruyere Macaroni and Cheese and  
Italian Style Roasted Yellow Tomatoes

### **Vegetarian Stuffed Shells**

Al Dente Pasta Shells Generously Stuffed with Ricotta, Sautéed Spinach,  
Red and Yellow Tomatoes, Chives, Onions and Poblano Peppers  
In a Rich and Creamy Roasted Red Pepper Alfredo Sauce

## **Desserts**

Red Velvet Cake

**Or**

Grand Marnier Mousse

*\$59.95 per person plus taxes and service charge*

