



*Valentines Menu 2012*  
*Prix Fixe Four Course Dinner*

*First Course*

**Crispy Fried Oysters** over roasted garlic sauce with herb salad

**Roasted Veal Meatballs** over a white bean and sausage ragout

**Apple Butter & Brie Flatbread** with caramelized onions and candied walnuts

*Second Course*

**Velvet Lobster Bisque** with Chantilly cream and chives

**French Onion Soup** classically presented hot from the oven with Gruyère cheese

**Caesar Salad** of romaine hearts, parmesan cheese and our house made dressing

**Spinach Salad** with warm apricot-goat cheese dressing, hazelnuts, cherries and smoked bacon

*Main Course*

**Scallops** pan seared, over asparagus, bacon and mushroom hash \$65

**Bucatini & Shrimp Pasta** roasted Roma tomatoes, mozzarella and pesto \$45

**Wild Mushroom Ravioli** in gorgonzola cream with chicken and roasted vegetables \$35

**Filet of Beef Tenderloin** horseradish mashed potato, fried onions, bordelaise, fresh vegetables \$70

**New York Strip** smoked bacon onion jam, potato au gratin and fresh vegetable \$65

**Salmon** pan roasted salmon filet, cheese grits, shrimp & mushroom gravy \$55

**Tuna** grilled, sweet red pepper glaze, crunchy Asian slaw and crispy noodle cake \$60

*Dessert*

**Heritage Grasshopper Parfait** vanilla gelato, crème de menthe and warm fudge sauce

**Vanilla Crème Brulée** marinated berries, white chocolate lemon ginger creams

**Truffles au Chocolat de L'amour Pour Deux** assorted chocolate truffles for two

**Chocolate Marble Cheesecake** with salty caramel and raspberry sauce

**Prix Fixe four course dinners are priced according to entrée selection**

*Prices do not include tax or gratuity*