



Valentines Day '10

Soups

Butternut Squash Bisque

Served with Sautéed Mepkin Abbey Mushrooms and Fresh Burden Creek Goat Cheese

~or~

Oyster Chowder

Made with Locally Harvested Oysters with House Cured Apple-Wood Smoked Bacon

Salad

Composition of Locally Grown Baby Lettuces

Served with a Variety of Candied and Pickled Local Root Vegetables

In a Light Meyer Lemon Vinaigrette

Entrées

Roasted Rib Eye of Prime Angus Beef

Served with Creamy Cognac and Cremini Mushroom Sauce

Atop of Mashed Redskin Potatoes with Baby Carrots and Asparagus

~or~

Risotto of Fresh Seafood

Fresh Local Shrimp with Jumbo Lump Crabmeat and Scallops

Served with Fresh Kale and Creamy Arborio Rice and a Light Saffron-Herb Sauce

~or~

Pan Roasted Prestige Farms Chicken Breast

Served with Caramelized Onion and Mushroom Bread Pudding, Roasted Brussels Sprouts and Glazed Carrots and a French Thyme Infused Sherry Pan Sauce

Dessert

Bing Cherry Crème Brulee

topped with Fresh Whipped Cream

~or~

Calebaut Belgian Chocolate Tart

with Home Made Vanilla Bean Ice Cream

and Crème Anglaise served with Sliced Fresh Strawberries

~or~

Red Wine Poached Pear

Served over White Chocolate Mousse with Lemon Zest Accented Port Wine Syrup

\$45.00/person +Tax +Gratuity