



# Valentine's Day 2012

## First Course

(Select One)

### **Organic Field Green Salad**

Anjou Pear, Red Grapes, Roasted Pistachios, Shaved Onion, White Balsamic Vinaigrette

### **Italian "BLT" Salad**

Heart of Romaine, Tomato, Smoked Prosciutto, Parmesan Dressing

### **White Asparagus Soup**

Shiitake Mushrooms, Snipped Chives

### **Tartare of Ahi Tuna**

Chili, Soy, Ginger, Crushed Avocado, Cucumber, Crisp Wonton

### **Griddle Crab Cake**

Chipotle Aioli, Petit Greens, Soft Herb Slaw

### **Roasted Ruby Beets**

Whipped Goat Cheese Balsamic Reduction, Belgian Endive, Toasted Walnuts

### **Crispy Fried Pacific Fanny Bay Oysters**

Lime, Wasabi Tobikko Aioli

### **Heirloom Tomato Bruschetta**

Burrata Mozzarella, Basil Pesto, Grilled Sourdough

## 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, Seasons Vegetables

### **Medallions of Venison Loin "Rossini"**

Foie Gras, Black Truffle Sauce, Sweet Corn Polenta Croquette

### **Chianti Braised Prime Beef Short Rib**

Potato Leek Fondue, Baby Vegetables, Natural Reduction Sauce

### **Grilled Pacific Swordfish**

Lemon Risotto, Heirloom Tomato, Shaved Fennel

### **Wild Mushroom Crusted Organic Canadian Kind Salmon**

Potato Puree, Asparagus, Riesling Sauce

### **Sautéed Tiger Prawns**

Lobster Risotto, Tomato, Basil

### **Stuffed Chicken Breast**

Almond Crust, Black Forest Ham, Fontina, Wilted Spinach, Lemon Sauce

## Dessert

(Select One)

### **Three Chocolate Crisp**

With Fresh Raspberries

### **Lemon Poppy Seed Shortcake**

Vanilla Ice Cream, Strawberry Ice Cream, Whipped Cream

### **Mango Passion Sorbet**

Macerated Blackberries

### **\$59.00 Per Person**

Tax and Gratuity not included

**Menu Subject to Change**