



Valentine's Day Dinner

Fri., February 12th, 2010

Menu

Dinner: 7pm

1st course:

Sautéed bay scallops served with Meyer lemon butter and fresh herbs
*Complimentary glass of champagne

2nd course:

Truffled potato and goat cheese tartlet with micro herb salad and paté

3rd course

Petit filet mignon with sage butter and wasabi dusted lobster tail with Meyer lemon butter served with chanterelle and beet risotto and baby squash

4th course:

Sweetheart dessert for two:
Love My Chocolate Peau de Crème with strawberries and duo of cheeses and baguettes
*Complimentary glass of Port

Manager's choice of chardonnay and cabernet

