

Valentine's Day 2010



Appetizers

Cheesy Chowder

Lobster Bisque
with Sherry Crème Fraîche

Boursin Stuffed Red Pepper Roulades
w/ Fresh Avocado Sauce

Braised Veal & Wild Mushroom Ravioli
w/ a mosh of pine nuts, grapes and shaved Monchago cheese in a
Champagne volute sauce

Citrus Cured Smoked Salmon
w/ Fresh dill Bilinis and Stoli orange Crème Fraîche

Salad



Iceberg Wedge
topped with Grape Tomatoes, Bacon Bits
and Bleu Cheese Dressing

Boston Bibb
topped with fresh Raspberries,
toasted Almonds and Gorgonzola Cheese
with Raspberry Vinaigrette

Caesar
Romaine Lettuce, house made Croutons,
Parmesan Cheese and Caesar Dressing

Entrees

Roasted Cornish Game Hen
w/ Smokey Tomato Sauce and Fingerling Potatoes

Grilled Veal Rib Chop
with Fennel Potato Hash and Demi glaze



Jumbo Lump Crab Cakes
with a Remoulade Sauce

Filet of Tenderloin Chesapeake
6 Oz Filet topped with Crabmeat and Lobster Sauce with Wild Mushroom Bread Pudding

Pan Seared Arctic Char
over Mascarpone Polenta with English peas, carrots and Thyme scented Demi glaze

12 Oz Prime Rib Of Beef
Long's Fresh Horseradish and Au Jus served with Garlic Mashed Potatoes

Seafood Paella with Basmati Rice and Saffron Broth
Mussels, clams, scallops, shrimp, peas and pearl onions

Dessert

Lemon Tree Sundae
with Vanilla Ice Cream topped w/ Chocolate Brandy Sauce

Bananas Foster
Vanilla Ice Cream topped with Banana Slices in a warm Meyers Rum Sauce

Cheese Cake Trio

Mixed Berry Blossom
with Vanilla Ice Cream and Fresh Raspberry Sauce

74.95/person