



## Valentine's Dinner 2016

Includes: choice appetizer, salad, entrée & dessert

### APPETIZER

#### SMOKED BEEF TENDERLOIN

served with whole grain mustard, pickled onions, capers & crostini

#### LAMB PASTIE

Ground Lamb dumpling seasoned with cinnamon, spices golden raisins with a tomato-olive tapenade

#### CURRIED CARROT SOUP

topped with yogurt & fresh mint (vegetarian)

#### LOBSTER BISQUE

with Sherry & fresh Ginger

### SALAD

#### CLASSIC CAESAR

romaine, radicchio and hotel-made caesar dressing topped with shaved asiago

#### BABY ARUGULA

blood oranges, candied walnuts, dried cranberries, gorgonzola and champagne vinaigrette

### ENTRÉE

#### SEAFOOD MEDLEY

lobster, shrimp, scallops and crab cake  
\$55

#### PRIME RIB of BEEF

au jus and horseradish sauce  
\$51

#### SAUTEED CHICKEN BREAST PROVENCALE

(tomatoes, olives, garlic)  
over creamy polenta  
\$46

#### ASIAN GRILLED SALMON w/ vegetable noodle broth

\$47

#### EGGPLANT ROULADE

with marinara sauce & cheese  
\$44

#### DUCK BREAST CREPES

filled with creamy brie and fig preserves  
\$49

### DESSERT

#### LEMON-MERINGUE CRÈME BRÛLÉE

FLOURLESS CHOCOLATE CAKE  
with warm cherry sauce

#### GOAT CHEESE & DATE STRUDEL

w/brown-butter crème anglaise

#### APPLE CRISP

cardamom ice cream and caramel

20% gratuity and 6% sales tax will be added to the bill