



Romance on the Inner Harbor

Friday, February 11th - Wednesday, February 15th 2012

Course 1

Mixed Greens House Salad

Candied Walnuts, Pears, Gorgonzola, Fresh Raspberries and Raspberry Vinaigrette

Course 2

Cream of Crab Bisque with Sherry

Poached Shrimp with Lemon Horseradish Dipping Sauce

Course 3

Filet Mignon Port Wine Demi, Crab cake Remoulade

Seared Snapper with Lobster and Corn Hash, Lemon Burre Blanc Sauce

Herb Marinated Roasted Chicken with Wilted Greens and Syrah Sauce

Course 4

Chocolate Crème Brulee with Frangelico Whipped Cream and Candied Fresh Strawberries

Chocolate Bombe with Strawberry Compote and a Chocolate Liquor Sauce

A Trio of Miniature Mousse Martinis including White Chocolate, Raspberry & Espresso

\$45.00 per person includes glass of Champagne

Price exclusive of tax and gratuity. Choice of 1 entree per course.

Dial 410.605.2839 for reservations or visit us on www.opentable.com

