



Valentine's Dinner Menu

Tuesday, February 14, 2012

5:30 pm – 10:00 pm

Firsts

Glass of Sparkling Wine

Choice Of

Duck Confit Turnover

Hoisin Barbeque Sauce, Lamb Lettuce

Tomato & Mozzarella Napoleon

Extra Virgin Olive Oil, Balsamic Drizzle
Basil Chiffonade

Seconds

Choice Of

Caesar Salad

Garlic Crostini, Shaved Parmesan

Lobster Bisque

Chopped Lobster, Scallion Batons

Baby Spinach Salad

Warm Baked Brie, Toasted Almonds, Strawberry Vinaigrette

Mains

Choice Of

Filet & Shrimp Duet

Poached Jumbo Shrimp paired with a 6 oz. Filet
Dauphine Potatoes, Haricots Vert, Béarnaise Sauce

Oven Roasted Rack of Lamb

Rosemary Roasted Potatoes
Sautéed Swiss Chard, Mint Demi

Stuffed Cornish Game Hen

Wild Rice Pilaf, Roasted Root Vegetables
Hazelnut Velouté

Seared Salmon

Creamy Polenta, Wilted Spinach
Tomato and Eggplant Caponata

Truffled Asparagus Risotto

Wild Mushrooms, Shaved Parmesan
Truffle Drizzle, Asparagus Curls

Love Birds Swan Duet

Chocolate Mousse & Berry Mascarpone

\$59 per person

Reservations Recommended - Call 703-925-8250