

Corn Maiden

Valentines Dinner 2012

Soup

Brandied Lobster Bisque

Truffle Crème Fraiche

Salad

Butter Lettuce, Arugula and Rose Petals, Locally Crafted Goat Cheese

Champagne Vinaigrette

Entrees

Smoked Sea Salt Dusted Beef Tenderloin, Fig-Almond Risotto, Prosciutto Wrapped Asparagus

Apricot Lamb Loin Roulade, Acorn Squash Couscous, Cranberry -Orange Compote

Espresso Duck Breast, Sweet Potato Puree, Grilled Endive, Sour Cherry Coulis

Crab Crusted Sea Bass, Organic Quinoa, Champagne Beurre Blanc, Flame Grape Compote

Dessert for Sharing

Chocolate Fondue

Warm Milk Chocolate

Citrus Torte, Strawberries, Coconut Macaroons, Pineapple. Marshmallows