

**Santa Ana Café**  
**Valentine's Day 2012**  
**Buffet Dinner**

**Salad Station**

*Mixed Garden Greens, Spinach and Arugula with Toppings to Include:  
Cucumber, Tomatoes, Roasted Portabella Mushroom, Grilled Corn, Pinons, Olives,  
Black Beans, Jicama, Candied Pecans, Dried Cherries, Dried Blueberries,  
Local Feta, Bleu Cheese, Cheddar  
Creamy Buttermilk, Lemon Dijon Vinaigrette, Champagne and Bleu Cheese Dressings*

*Grilled and Marinated Asparagus, Shaved Fennel and Local Goat Cheese  
Agave- Ancho Chile Glazed Shrimp, Frisse, Toasted Pinon, Avocado Crema  
Roasted Mediterranean Vegetable Saffron Infused Cous Cous*

**Chilled Seafood Display**

*Crab Claws, Cocktail Shrimp  
Lemon, Cocktail Shrimp, Lemon Remoulade*

**Carved To Order**

*Beef Tenderloin stuffed with,  
Morel Mushroom, Maytag Blue Cheese and Pancetta, Merlot-Shallot Jus*

**Chef's Specialties**

*Brandied Lobster Bisque*

*Moses' Honey and Lavender Lacquered Salmon, Citrus-Tarragon Orzo  
Oven Roasted Chicken Breast, Strawberry Basil Glaze, Wilted Pea Vines  
Braised Duck and Mozzarella Lasagna, Roasted Tomato Cream  
Pan Roasted Kurabota Pork Loin, Cascabel Chili and Dark Chocolate  
Wheat Berries, White Lentils, Tamaya Herb, New Mexican Pinon  
Steamed Winter Vegetables  
Creamy Brie Au Gratin Potatoes*

**Sweets**

*Almond Mocha Parfait  
Blackberry Cheesecake  
Dark Chocolate Raspberry Mousse  
White Chocolate Strawberry Trifle  
Flourless Chocolate Torte*

*Champagne Macerated Fig Tarts  
Sugar Free Golden Apple Pie  
Assorted Truffles  
Chocolate Dipped Strawberries  
Lemon Chiffon Cake  
Holiday Cookies*

*Includes one glass of champagne per person*

*\$42 per person, plus tax and gratuity*