



Valentine's Weekend

Dinner Menu

AMUSE BOUCHE

Heart-Shaped Polenta

Mushroom Duxelle

APPETIZER SELECTION

Sauvignon Blanc, Blason Timberlay, Bordeaux, France 2006

French Onion Soup

Escargots in Puffed Pastry

Sautéed Main Scallops

Butternut Squash Risotto, Sage Butter

“Huîtres Chaudes”

Baked Oysters, Spinach and Champagne Cream

ENTRÉE SELECTION

Cahors, Château St. Didier Parnac 2006, France

“Chateaubriand” (serves two)

French Fries, Tomato Provençal, and a Cognac Peppercorn Sauce

Coq au Vin

Red Wine Braised Chicken, Pommes Purée, and Baby Vegetables

Sun Dried Tomato Crusted Sea Bass

Parmesan Risotto, Asparagus, and a Citrus Beurre Blanc Sauce

Duck Two-Ways

Spinach, Carrot Purée and Sherry Sauce

Rack of Lamb Provençal

Au-Gratin Potatoes, Vegetables, Caramelized Onion, and Garlic Jus

DESSERT SELECTION

Kuhl, Riesling, Germany

Fromages

Selection of Three Artisanal Cheeses for Two

Assiette de Desserts

Napoleon, Rum Baba, and Éclair for Two

Arlequin Soufflé

Cointreau Whipped Cream for Two

\$60 per Person

\$85 with Wine Pairings

(Excludes tax & gratuity)

Available Dinner Friday & Saturday (2/12 & 2/13)

Available All Day Sunday (2/14)