

VALENTINE DAY 2010

TO START A GLASS OF LONG ISLAND SPARKLING POINTE AT \$7.00

FIRST COURSE

BABY ARUGULA SALAD, AVOCADO, ROASTED RED PEPPER AND GOAT CHEESE
BASIL VINAIGRETTE

VOL AU VENT (PUFF PASTRY SHELL) FILLED W/ SEAFOOD CHAMPAGNE
SCALLOPS, SHRIMP, MUSHROOMS, CORDON OF NANTUA

JUMBO LUMP CRAB CAKE WITH RED PEPPER COULIS SAUCE
BRAISED FENNEL PROVENÇAL

PRINCE EDWARDS ISLAND MUSSEL, MARINER'S STYLE
SHALLOTS, WHITE WINE, PARSLEY IN LIGHT CREAM SAUCE

CLASSIC LOBSTER BISQUE
DICED LOBSTER

SECOND COURSE

BAKED PACIFIC HALIBUT IN A HAZELNUT-MUSTARD CRUST 45.00
CALAMATA OLIVES, FRESH THYME, WHIPPED POTATO & SPINACH

JUMBO WHITE SHRIMP SAUTÉS WITH PLUM TOMATOES AND BASIL 45.00
SAFFRON RISOTTO

VEAL ESCALOPINE FORESTIÈRE (MUSHROOMS AND MADEIRA SAUCE) 45.00
HARICOTS VERTS AND POMME D'ARTHUR

PENNSYLVANIA ROAST ORGANIC BREAST OF CHICKEN WITH MORRELS SAUCE 45.00
WHIPPED POTATO AND HARICOTS VERTS

COLORADO RACK OF LAMB PROVENÇAL, MUSTARD & FRESH HERBS CRUST 50.00
BOUQUETIÈRE OF VEGETABLES

GRILLED DRY AGED FILET MIGNON, MELTED GORGONZOLA, BORDELAISE 50.00
CREAM SPINACH AND FINGERLINGS POTATOES

GRILLED DRY AGED BEEF RIB EYE AU POIVRE 50.00
PURÉE CRESS, HARICOTS VERTS AND WHIPPED POTATO

DESSERTS

CRÊPE FILLED WITH WARM STRAWBERRY IN FRANGELICO, STRAWBERRY GELATO

COLD RASPBERRY SOUFFLÉ, RASPBERRY COULIS & FRESH MINT

CHOCOLATE MOUSSE IN A TULIP SHELL, CRÈME CHANTILLY