

## **Valentine's Day 2010**

### **First Course**

#### **(Select One)**

***Simple Green Salad with Roquefort Blue Cheese,  
Pear, Toasted Pine Nuts, Balsamic Vinaigrette***

***Mediterranean Salad with Greek Feta Cheese  
Tomato, Kalamata Olives, Cucumber, Tinker Belle Peppers***

***Sweet Corn and Shrimp Chowder  
Saffron and Smoked Paprika***

***Tartare of Ahi Tuna  
Chili, Soy, Ginger, Crushed Avocado***

***Griddle Crab Cake  
Roasted Peppers Chipotle Aioli, Micro Greens***

***Roasted Beets and Whipped Goat Cheese  
Balsamic Reduction, Belgian Endive, Toasted Walnuts***

***Smoked Tahitian Marlin  
Citrus, Wasabi Tobikko, Avocado***

***Compressed Maine Lobster Salad  
Cherry Tomato, Petit Salad***

***Bruschetta with Spring Vegetables  
Buffalo Ricotta, Balsamic Reduction***

### **Main Course**

#### **(Select One)**

***Filet Mignon with Madagascan Peppercorn Sauce  
Potato Trio and Seasons Vegetables***

***Rack of Lamb with Whole Grain Mustard Sauce,  
Garlic Mashed Potatoes, Green Beans and Baby Carrot***

***Slow Roasted Pork Rib-eye  
Wild and Exotic Mushroom Ragu, Baby Bok Choy and Roast Potatoes***

***Venison Loin Medallions  
Anjou Pear, Potato Gnocchi, Spiced Red Wine Reduction***

***Simply Roasted Chicken Breast  
Wilted Spinach, Soft Polenta, Lemon Sauce***

***"Seven Pepper" Dusted Filet of Salmon  
Lemon Riso, Roasted Pepper***

***Wild Mushroom Crusted California Halibut  
Potato Puree, Asparagus, Riesling Sauce***

***Sauteed Tiger Prawns  
On Risotto with Asparagus***

### **Dessert**

***Three Chocolate Feuilletine  
With Fresh Raspberries***

*or*

***House Made Sorbet  
Strawberry Salsa***

***\$55.00 Per Person Plus Tax and Gratuity  
Menu Subject to Minor Change***

**Valentine's Day**  
**Champagne Brunch**

**Starters**

**(Please Select One)**

*Garden Salad, Roquefort Blue Cheese, Pine Nuts*

*Chopped Heart of Romaine Salad, Parmesan Dressing, Focaccia Croutons*

*Soup of the Day, Recited Daily*

*House Made Fruit Yogurt, Seasonal Preparation*

**Main Course**

**(Please Select One)**

*Frittata (Italian Style Baked Omelette)*

*Chef's Creation*

*Bayside "Benedict" with Smoked Salmon on Toasted Brioche*

*Poached Egg, Citrus Hollandaise*

*Open Face Prime Rib Sandwich*

*Grilled Artisan Bread, Bacon, Steak Sauce, Pan Fried Egg*

*Open Face Maine Lobster Sandwich*

*Aioli, Avocado, Petit Greens*

*Fettuccine Pasta*

*Exotic Mushrooms, Pancetta, Parmesan, White Truffle Essence*

*Pork Rib Rack Chop*

*Tamarind Glaze, Sweet Potato, Baby Bock Choy*

*Sauteed Tiger Prawns*

*Asparagus Risotto*

*Simply Roasted Chicken Breast*

*Wilted Spinach, Lemon Sauce, Gratin Soft Polenta*

*Grilled Medallions of Venison Loin*

*Anjou Pear, Spiced Red Wine Reduction, Potato Puree*

*Prime Beef Culotte Steak*

*With Madagascan Pepper Sauce, Trio of Potatoes and Seasons Vegetables*

*Wild Mushroom Crusted Oven Roasted Alaskan Halibut*

*Potato Puree, Asparagus, Riesling Sauce*

*Spice Rubbed Atlantic Salmon*

*Lemon Risotto, Roasted Pepper*

**Dessert**

*Chocolate Souffle Cake with Hazelnut Ice Cream*

*or*

*House Made Vanilla Ice Cream with Macerated Berries*

**\$35.00 Per Person Plus Tax and Gratuity**

**Menu Subject to Minor Change**