



valentine menu

february 11th-14th, 2011

appetizers

pink rosé shrimp bisque with crostini

braised asparagus salad with white truffle vinaigrette

entrees

grilled rack of lamb with dried cherry and cranberry chutney
served with wilted arugula and garlic fingerling potatoes

broiled maine lobster tail with crab ragout and roasted new
potatoes

desserts

chocolate lava cake

creme brulée