

# *Valentine's Day*

2009

*\$75.00 Per Person Plus Tax and Gratuity*

## **AMUSÉ**

*Chef's Selection of the Evening*

## **APPETIZERS**

### ***Oyster, 3 Ways***

*Crispy with Blood Orange Aioli  
On the Half Shell with Cucumber Mignonette  
Baked with Spinach & Cream*

### ***Chilled Rare Seared Pepper Crusted Yellowfin Tuna***

*White Bean Puree & Micro Arugula*

### ***Duck Confit, Shiitake Mushroom & Foie Gras Gyoza***

*Stir Fry Slaw & Sweet Soy Glaze*

### ***Wild Rice & Exotic Mushroom Stuffed Cabbage***

*Roasted Beet "Demi glace"*

### ***Cauliflower Velouté***

*Spanish Chorizo & Scallion Oil*

### ***Potato Gnocchi***

*Tallegio Cream & Fried Spinach*

## **SALADS**

### ***Traditional Caesar Salad***

*Focaccia Croutons, Marinated White Anchovy, Parmesan*

### ***Mesclun Salad***

*Dried Cherries, Toasted Pecans, Red Onions & Champagne Vinaigrette*

## **ENTREES**

### ***Pan Roasted Poussin***

*Lavender Roasted Potatoes, Swiss Chard,  
Gewürztraminer Sauce*

### ***Portobello Crusted Cod***

*Mushroom Silk, Crispy Potato & Shrimp Cake  
Watercress*

### ***Grilled Medallions of Lamb***

*Pancetta & Sweet Potato Hash, Escarole  
Blood Orange Gastrique*

### ***Butter Poached Maine Lobster***

*Vanilla Whipped Potatoes, Asparagus & Lobster Roe Sauce*

### ***Grilled Veal Porterhouse***

*Parmesan Risotto, Lemon Scented Baby Green Beans,  
Green Peppercorn Sauce*

### ***Foie Gras Crusted Filet Mignon***

*Mushroom Barley, Butternut Squash & Red Wine Reduction*

### ***Sesame Tofu***

*Bok Choy, Purple Sticky Rice, Orange Soy Glaze*

## **DESSERTS**

### ***Chocolate Decadence for Two***

*Warm Chocolate Bread Pudding, Mini Chocolate Molten Cake,  
Chocolate Ice Cream, White Chocolate Mousse in Phyllo*

### ***Strawberry Collection for Two***

*Mini Strawberry Tartlet, Dark Chocolate Dipped Strawberries,  
Strawberry Linzer Cookies, Strawberry Mint Sorbet*

### ***Strawberry Amaretto Mousse***

*Milk Chocolate Sauce, Crushed Amaretto Cookies*

### ***Passion Fruit Sorbet***

*Pineapple Vanilla Compote, Crispy Thai Basil*

### ***Honey Vanilla Cheesecake***

*Gianduja Hot Chocolate*

### ***Raspberry Crème Brulee***

*Vanilla Sugar Cookie, Basil~Raspberry Compote*

*Jack, Andrea & Jon Carnevale, Innkeepers  
Peter Agostinelli, Executive Chef*