

Valentine's Week Menu 2012



STARTERS

- **Lobster Bisque** \$ 5.99
- **Goat Cheese Truffle Trio** 10.99
Assorted herb crusted goat cheese with sautéed arugula, roasted red pepper and flat bread toast points
- **Crab and Shrimp Spring Rolls** 9.99
Crisp spring rolls stuffed with shrimp and crab with a cucumber wasabi sauce
- **Mushroom Leek Cobbler** Wild mushrooms and leeks in rich farmer's cheese sauce baked with herb bread crumb topping with crispy garlic flat-bread 10.99
- **Bacon Wrapped Shrimp** With a horseradish BBQ sauce and healthy coleslaw 10.99
- **Lobster Mac and Cheese** Fresh lobster meat with a creamy aged white cheddar sauce and gemelli pasta topped with herbed breadcrumbs and finished with truffle oil 12.99

ENTREES

- **Whole Wheat Spinach & Smoked Gouda Ravioli** With a plum tomato and wild mushroom ragout \$ 14.99
WINE PAIRING – Loredona Riesling - Monterey County CA \$36/ Bottle \$8/ Glass
- **Raspberry Peach Grand Manier Rotisserie Chicken** 17.99
Rotisserie half chicken lacquered with a raspberry peach balsamic glaze with mashed potato and vegetables
WINE PAIRING – Gnarley Head Zinfandel \$24/ Bottle \$6.50/ Glass
- **Maple Balsamic Glazed Salmon** Fresh Atlantic salmon basted with balsamic glaze and maple syrup, slow roasted to perfection! Served with rice pilaf and vegetables 17.99
WINE PAIRING – Ferrari-Carano Chardonnay - Napa Valley, CA \$45/ Bottle
- **Pan Roasted Duck Breast** Succulent sliced Long Island duck breast in blackberry brandy reduction, roasted garlic mashed potatoes and vegetables 20.99
WINE PAIRING – 181 Merlot - Lodi, CA \$28/ Bottle \$7.50/ Glass
- **Swordfish Basilica** Parmesan encrusted fresh swordfish with a tomato basil ragout and a white wine served with rice pilaf and sautéed spinach 21.99
WINE PAIRING – Santa Margherita Pinot Grigio - Alto Adige, Italy \$42/ Bottle \$12/ Glass
- **Mixed Grille** Fire-grilled petite Filet Mignon, baby lamb chops and jumbo shrimp with a scampi sauce, steamed broccoli and mashed potatoes \$ 44.99 for two or \$29.99 for one
WINE PAIRING – Ruffino Chianti Aziano - Tuscany, Italy \$30/ Bottle
- **Stuffed Shrimp** 21.99
Baked jumbo shrimp stuffed with a seafood stuffing with rice and sautéed spinach
WINE PAIRING – Kendall Jackson Chardonnay, Santa Barbara \$32/ Bottle \$8/ Glass
- **Roasted Beef Tenderloin** 54.99 for two or 29.99 for one
Sliced slow roasted beef tenderloin with a port wine demi glaze and a lobster Choron sauce
WINE PAIRING – Robert Craig Infinity, Alexander Valley, CA \$55/ Bottle
- **Alaskan King Crab Legs** Steamed Alaskan King Crab Legs with drawn butter, rice and steamed broccoli 31.99
WINE PAIRING – Sonoma Cutrer Chardonnay - Russian River Valley, CA \$39/ Bottle

DESSERTS

- **Crème Brulee** \$ 5.99
- **Red Velvet Cake** 5.99
- **Godiva Chocolate Cheesecake** 5.99
- **Warm Soft Chocolate Cake a la Mode** 5.99
- **Chocolate Explosion** 4.99

