



VALENTINE'S DAY MENU
FEBRUARY 14, 2008
TWO SEATINGS 5:00 P.M. AND 8:00 P.M.

~FIRST COURSE~

CRISPY GOAT CHEESE SALAD

MIXED GREENS, CANDIED PECANS, SHERRY-MUSTARD VINAIGRETTE
AND ROASTED PEAR

OR

CREAM OF ASPARAGUS SOUP

YUKON GOLD POTATOES, LEEKS AND A TOMALES BAY OYSTER

~SECOND COURSE~

BUTTERNUT SQUASH RAVIOLI

SHAVED PROSCUITTO AND A SAGE BROWN BUTTER SAUCE

OR

PAN SEARED SCALLOP

RATATOUILLE VEGETABLES, ZUCCHINI PUREE AND TOMATO WHITE WINE SAUCE

~THIRD COURSE~

POTATO CRUSTED SALMON

PARSNIP PUREE, BRAISED SWISS CHARD AND A BACON-LENTIL SAUCE

OR

ROASTED CHICKEN BREAST

CRUSHED PURPLE POTATOES, CREAMED SPINACH AND A LEMON-CAPER SAUCE

~DESSERT~

CHOCOLATE LAVA CAKE

WHIPPED CREAM AND RASPBERRY SAUCE

OR

BABY CHEESECAKE

WITH WARM BERRIES



\$50.00 PER COUPLE
TAX & TIP NOT INCLUDED
RESERVATIONS REQUIRED
(707-762-9807)