

VALENTINE'S DAY

FEBRUARY 14, 2012

{ FIRST COURSE }

CHOOSE ONE

LOBSTER BISQUE

shrimp and extra virgin olive oil

HOUSE SALAD

field greens, hearts of palm, tomato, roquefort cheese
and champagne vinaigrette

WEDGE SALAD

iceberg, applewood bacon, tomato, roquefort cheese
and creamy parmesan dressing

CALAMARI & SHRIMP

crispy golden brown with remoulade

PISTACHIO CRUSTED GOAT CHEESE

micro greens, matchstick apples, beets and blood orange vinaigrette

PORK BELLY

sweet & spicy glaze, dried pineapple risotto and pickled vegetables

CRAB & JUMBO SHRIMP COCKTAIL

cocktail, louie and mustard sauces

{ MAIN COURSE }

CHOOSE ONE

CHICKEN

roasted airline breast, wild rice blend with spinach & dried fruits and marsala-mushroom glaze

BUTTERNUT SQUASH RAVIOLI

wild mushrooms, spinach, sage-sherry cream and spiced pumpkin seeds

RISOTTO

stone crab, parsnip, sweet corn and applewood bacon

SCALLOPS

pan seared, crispy fingerling potatoes, apple-braised savoy cabbage and caviar beurre blanc

SALMON OSCAR

roasted yukon potatoes, spinach, lump crab and chive hollandaise

LOBSTER RAVIOLI

lobster, tomato, meyer lemon cream and tarragon

PORK CHOPS

spice rubbed, butternut squash puree, roasted vegetables and blueberry gastrique

FILET MIGNON

8 oz porcini crusted, goat cheese whipped potatoes, asparagus and demi-glace

{ FINAL COURSE }

CHOOSE ONE

CHOCOLATE MALTED CRÈME BRULEE

whipped cream and malted milk candy crumble

TROPICAL SORBET & PASSION FRUIT FLOAT

CHEESECAKE

caramelized sugar and raspberry coulis

BLACK & WHITE TERRINE

layers of pound cake, chocolate ganache and pastry cream with fresh berries

BERRIES & CREAM

whipped vanilla mascarpone & fresh berries in a chocolate tulip

\$49.95 PER PERSON

(tax, gratuity & alcohol not included)

EXECUTIVE CHEF

BRETT FIFE

RESTAURANT
& BAR

Lindley

ESTABLISHED

1981