



VALENTINE'S DAY 2010

Appetizer

Spicy Shrimp Kabob

Broiled and served with a sweet chili sauce

Choice of Soup or Salad

Alaskan Salmon Chowder

or

Asparagus and roasted Butter Gold potato salad

In an extra virgin olive oil drizzle, tossed with spinach, onion, peppers and celery

Interlude

Strawberry Sorbet with Wild Hibiscus flower in syrup

Choice of Entrée

Lobster with crab meat

A broiled half lobster stuffed with crab and shrimp sauce

Classic Prime Rib

With creamy horseradish and au jus

Petit Filet with Broiled Salmon

*Applewood bacon-wrapped USDA choice filet in a wild mushroom sauce
accompanied by a petit Salmon steak under a dill butter sauce*

Choice of Dessert

Corazon flourless Chocolate Torte

or

Pannetone ala Royale

Vanilla crème-filled layers topped with a decadent chocolate sauce

Enjoy a Heidsieck & Co. Monopole Brut Champagne toast with dessert

\$75

Chef de Cuisine Nelson Rios

Corkage \$25 per bottle	No separate checks please
18% gratuity applied to parties of six or more	

We thank you for joining us