



**Valentine's Day Dinner**  
Sunday, February 14, 2010

**Starters**

**Clam Chowder**

Cracked Pepper-Saffron Cracker Bread

**Sautéed Exotic Mushrooms**

Phyllo Pastry Wrapped, Feta Cheese

**Lobster Wontons**

Pan-Asian Slaw, Sweet Thai Chile Sauce

**Seared Rare Ahi Tuna**

Sesame Crusted, Cucumber-Mint Salad, Tobiko Caviar

**Arugula Salad**

Roasted Beets, Blood Orange-Fennel Vinaigrette, Shaved Pozo Tomme

**Baby Spinach Salad**

Dried Cherry-Balsamic Dressing, Roasted Shallots, Goat Cheese, Pine Nuts

**Entrées**

**Roasted Cornish Game Hen**

Grain Mustard-Herb Pan Jus, Wild Rice, Grilled Asparagus

**Char-Broiled Hearst Ranch Flat Iron**

Smoked Tomato Demi Glace, Roasted Garlic Mashed Potatoes, Market Vegetables

**Pinenut Crusted Chinook Salmon**

Mango-Lime Coulis, Forbidden Rice, Sesame Seaweed Salad

**Roasted Natural Pork Tenderloin**

Apple- Brandy Reduction, Rosemary Polenta, Market Vegetables

**Portobello Mushroom Ravioli**

Sweet Pepper Coulis, Chive Oil, Balsamic Reduction

**Desserts**

**Chocolate Cappuccino Mousse**

Ginger-Vanilla Bean Crème Brûlée

Strawberry Tartlet, Vanilla Bean Ice Cream

Apple Cobbler, Cardamom Ice Cream

Green Acres Lavender Sorbet

\$35 per person

8.75% sales tax and gratuity not included.

Parties of 6 or more or parties requesting separate checks will have an 18% service charge added

**Executive Chef Anthony Reeves**