

Valentine's 2010

Appetizers:

Seafood puff pastry with
Beurre blanc and roasted pepper sauce

Crab Cake

With a mango Provençale sauce

Pork loin stuffed with asparagus

And a Country Dijon sauce & risotto au champagne

Salad:

Mixed greens with feta, spicy candied pecans, cranberries &
diced apples & chef's dressing

Entrees:

Mixed Grill of Filet Mignon with a peppercorn sauce
& Rack of Lamb with a blue cheese sauce

Seared Tuna with a Grand Marnier sauce & sautéed Scallops

Filet of Ostrich with a reduced Port wine & sun dried cherry
sauce

Dessert:

Dark Chocolate mousse with a crème Anglais sauce
\$ 55