

## 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