

The Bavarian Valentine's Menu

February 14, 2012



Appetizer



Cara Mia Pinot Grigio

Lobster and Tomato Bisque with Fresh Blini, Topped with Crab Salad
Or

Grilled Shrimp Cakes with Blood Orange Aioli and Mixed Greens

Main Course



Schug Pinot Noir

Grilled Halibut with Goat Cheese & Basil Mashed Potatoes,
Baby Greens with Balsamic Vinaigrette, Buerre Blanc and Pomme Saufrette
Or

Grilled Lamb Loin with Wholegrain Mustard and Rosemary Rub,
Roasted New Potatoes and a Horseradish Demi-Glace

Dessert



Dow's Ruby Port

Chocolate Grand Marnier Mousse with Gingered Puff Pastry Shell

\$85 per person

4 oz pour on each wine serving

Tax and gratuity not included. 18% gratuity added to parties of 6 or more.

We take Visa and MasterCard. Please enquire about parties and special functions.