



**Valentine's Day Four-Course Dinner**  
**\$44 / Person**

**Add Wine or Beer Pairing**  
**with each course - \$25 / person**

**Tuesday, February 14th, 2012**

*One menu items per course / person*

**Amuse Bouche**

Panko Encrusted Shrimp with Chipotle Aioli

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House Made Pâté with Cornichons

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Vegetarian Stuffed Mushrooms with Port Reduction

**Starter**

Hot Crab Dip with Rustic Baguette

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Fondue for Two

rustic baguette, cornichons, kalamata olives, roasted mushrooms

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Micro Greens

pistachios, currants, goat cheese and champagne vinaigrette

**Entrée**

Fresh Vegetarian Ravioli on Arugula

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Braised Mini Veal Osso Bucco with Spinach and Truffled Polenta

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Beef Wellington

Braised Greens and Caramelized Onion Smashed Potatoes

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Seared Ahi Tuna

mixed greens, mandarin oranges, radish and asparagus, citrus vinaigrette

**Dessert**

Brandied Chocolate Torte with whipped cream

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House Made Bittersweet Chocolate Bread Pudding  
vanilla ice cream

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Artisan Cheese Plate (Three Cheeses)

***Reservations Suggested. No Substitutions, Discounts or Coupons***