



February 14, 2018

Valentine's Day

*Romantic Love Songs Provided by
Anna Veleva, accompanied by pianist Diana Hughes*

Holiday Dinner

Served From 5pm to 8:30pm, \$67.95 per person

Appetizer Selections

Baked Parisienne Brie Finished with a sweet and savory Fig Glaze

King of Siam Mussels Steamed with lemongrass and coconut milk

Oysters Rockefeller, with fine chopped greens and sauce hollandaise

Baked Stuffed Clams tender Rhode Island Top Necks, chopped with parmesan herb stuffing

Golden Coconut Shrimp baked with coconut & finished with sweet Thai chile dipping sauce

Braised Lobster & Shrimp en crouete with a Sherried Lobster cream sauce

Maine Lobster Bisque a Valentine favorite

Salad

Valentine Salad Baby Oak Leaf Lettuce with Radicchio, dried cranberry toasted Almonds,
Champagne Vinaigrette with heirloom beet and goat cheese

Entrée Selections

Classic Surf and Turf Petite prime filet mignon and A broiled lobster tail served with sauce béarnaise and drawn butter

Braised Boneless Short Ribs Cabernet braised short ribs with mashed sweet potato

Berkshire Pork Jeager Schnitzle with spaetzle and a cognac mushroom creme

Grilled Swordfish Steak with herbed tabouille and tomato concasse

Roast Duckling Hamilton crisp Long Island duckling with Orange-Grand Marnier sauce

Roast Amish Chicken with an American chicken gravy and a cranberry-chestnut stuffing

Horseradish Crusted Prime Rib-Eye Steak finished with a Sauce Charone

Pistachio Crusted Wild Atlantic Salmon with ancient grain salad and sweet chile drizzle

Lobster Thermidor with Shrimp and Maryland crab stuffing and a sherry lobster sauce

Vegetarian Harvest baked sweet potato, braised quinoa and roasted root vegetables

Desserts

Strawberry Shortcake with sweet cream

Chambord Crème Brule

White and Dark Chocolate Mousse with a Raspberry Coulis

Carrot Cake with sweet cream

