



Valentine's Dinner 2012

An Amuse-Bouche of
Pate and Vermouth



Poached and Chilled Dover Sole Stuffed with Salmon Mousse,
with Salmon Caviar and Herbed Crème Fraiche

or

Lobster Bisque



Chateaubriand and Lobster Tail with Bordelaise, Drawn Butter,
Fresh Asparagus and Mashed Potatoes

or

Whole Roasted Rack of Veal with Asparagus,
Crab Meat, Hollandaise and Rice Pilaf

or

Chilean Sea Bass Wrapped in Pancetta,
Tomato Coulis and Basmati Rice

or

Duck Breast à l'Orange with Pommes Allumettes, Grand Marnier and
Brussels Sprout Gratin



Valentine's Dessert for Two