

## The Romantic Getaway For Two

The Romantic Getaway will be available on Valentine's Day weekend as is it is all year round. Reservations depend on room availability at our Marriott Residence Inn located on the property.

The Manor and the Marriott Residence Inn at The Manor offer a Romantic Getaway for Two, an extravagant retreat for couples. The Getaway includes a romantic five-course dinner including matched wines in The Terrace Lounge dining room at The Manor. The menu follows below. Also included is an overnight stay at the Marriott Residence Inn at The Manor. The Residence Inn will provide elegant accommodations and on-site amenities which include an indoor swimming pool and whirlpool, billiards room, 24-hour fitness facility and a full hot breakfast served the following morning in the Hearth Room at The Residence Inn. Romantic Getaway Gift Certificates are also available.

The total price of \$350.00 for two includes tax and gratuity.

### Romantic Getaway Menu

#### First Course

Assorted Chilled Shellfish For Two  
*Your Choice of Shrimp, Clams, Oysters and/or Crabmeat*

Domaine Chandon Sparkling Rosé

or

Seafood Méli-Mélo  
*Sautéed Prawn, Scallop & Crabmeat with Black Caviar Sauce*

Robert Mondavi Fume Blanc, Napa 2007

or

Lobster Ravioli  
*Shaved Fennel, Salmon Roe, Saffron Sauce*

Silverado Chardonnay, Napa 2007

#### Second Course

Caesar Salad For Two  
*Prepared Tableside*

Intermezzo

Illuminated Champagne Sorbet

Main Course

Chateaubriand For Two Prepared Tableside  
*Bouquetiere of Vegetables, Baby Potatoes, Béarnaise Sauce*

Carpe Diem Cabernet Sauvignon, Napa Valley 2006

or

Pan-Roasted French Dover Sole  
*Slow-Cooked Vegetable Tournées, Amandine Sauce*

Monte Schiavo Verdicchio Classico Riserva, Italy 2004

or

Shelled Maine Lobster  
*Braised in Sweet Butter with Wild Mushrooms, English Pea Risotto, Américaine Sauce*

Silverado Chardonnay, Napa 2007

Dessert

Bananas Flambé For Two  
*Prepared Tableside*

Caramelized Bananas and Strawberries  
*Served Over Vanilla Ice Cream*

or

Warm Chocolate Cake  
*Topped with Pecans & Caramel*

Vanilla Ice Cream

or

Tahitian Vanilla Crème Brûlée  
*Raspberry-Almond Tea Cake*

Robert Mondavi Moscato d'Oro, Napa Valley 2006 served with each dessert.

Your Choice of Coffee, Tea, Espresso or Cappuccino