

## Romantic Getaway Menu

*Wines included with dinner may be selected from the wine by the glass list or as recommended below.*

### Aperitif

*Michel Frères Sparkling Rosé, Burgundy, France 2006*

### First Course

Assorted Chilled Shellfish  
Shrimp, Clams, Oysters and/or Crabmeat  
*Michel Frères Sparkling Rosé 2006*

Or

Tian of Colossal Lump Crabmeat  
Portobello Mushrooms, Dijonnaise, Truffle-Parsley Oil  
*Dry Creek Sauvignon Blanc 2008*

Or

Seafood Ravioli  
American Osetra Caviar, Saffron Sauce  
*Sbragia Chardonnay, Dry Creek 2008*

Or

Truffled Lobster Macaroni and Cheese  
Home-Made Cavatelli Pasta, Pecorino Romano  
*Sbragia Chardonnay, Dry Creek 2008*

### 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

*14 Hands Merlot 2008*

Or

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

*Sbragia Chardonnay, Dry Creek 2008*

Or

Shelled Maine Lobster Braised in Sweet Butter  
Wild Mushrooms, English Pea Risotto, Shellfish Emulsion

*Sielo Blu Pinot Grigio 2009*

Or

Rack of Lamb

Potato Gratin, Provençal Vegetables, Thyme Jus

*Francis Ford Coppola Director's Cut Cabernet Sauvignon, Alexander Valley 2008*

Dessert

Bananas Flambé For Two Prepared Tableside  
Caramelized Bananas and Strawberries Over Vanilla Ice Cream

Or

Chocolate Caramel Cake

Warm Chocolate Cake with Liquid Caramel Core, Chocolate Ice Cream

Or

Apple Brioche Bread Pudding

Brioche Layered with Apples & Golden Raisins,  
Soaked in Vanilla Custard with Caramel Ice Cream

*Your Choice of Coffee, Tea, Espresso or Cappuccino*