

Valentine's Day Menu 2012

First Course

EAST COAST OYSTERS ON THE HALF SHELL
American Sturgeon Caviar

HOUSE-SMOKED SALMON
Toasted Brioche, Crème Fraîche

JUMBO SHRIMP COCKTAIL (\$5 additional)
Cocktail Sauce and Continental Sauce, Freshly Grated Horseradish

SEAFOOD RISOTTO
Wild Mushrooms, Parmigiano-Reggiano

PHEASANT PÂTÉ
Cumberland Sauce, Grain Mustard, Cornichon Pickles

CREAM OF WILD MUSHROOM SOUP

WILD ARUGULA SALAD
Feta Cheese, Candied Walnuts, Orange Vinaigrette

Illuminated Intermezzo

ROSÉ CHAMPAGNE SORBET

Main Course

A Manor Classic
GRILLED PRIME FILET MIGNON
AND MAINE LOBSTER TAIL (\$10 additional)
Cauliflower Puree, Baby Beets, Wild Mushroom Sauce

STRIPED BASS
Basil Mashed Potatoes, Wilted Spinach, Roasted Red Pepper Sauce

ARCTIC CHAR
Ratatouille, Black Garlic Sauce

SHELLED MAINE LOBSTER
BRAISED IN SPANISH VIRGIN OLIVE OIL
Black Forbidden Rice, Wild Mushrooms, Américaine Sauce

ORGANIC HEN COOKED SOUS-VIDE
Brussels Sprout Leaves, Baby Carrots and Winter Truffle Sauce

GRILLED PRIME FILET MIGNON (\$5 additional)
Haricots Verts, Baby Carrots, Creamy Mashed Potatoes, Burgundy Sauce

BRAISED AMERICAN LAMB SHANK
Stewed Baby Fennel, Asparagus, Fingerling Potatoes, Rosemary Jus

Dessert

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TWO HEARTS

White and Dark Chocolate Mousse Hearts on Chocolate Cake with Fresh Strawberries



ROSE AND ORANGE CAKE

Cardamom Chiffon Cake filled with Fresh Orange and Rose Meringue Frosting



CREAM PUFF MÉNAGE À TROIS

Trio of Cream Puffs filled with Passion Fruit Curd, Champagne Mousse
and Chocolate Pastry Cream



CHEF'S ASSORTMENT OF ARTISAN CHEESE

Cypress Grove Truffle Tremor (Goat-Soft-California) and
Cabot Clothbound Cheddar (Cow-Firm-Vermont)

Served with Olive Bread Toast, Fig and Almond Cake, Apple Slices,
Candied Almonds, and Watercress

Beverages

COFFEE OR TEA (Decaffeinated by request)

\$75.95 per person plus 7% sales tax and 20% gratuity.
Children's Dinner available on request for ages 4 to 12 for \$29.95