

# VALENTINE'S DAY MENU 2012

## ANTIPASTO TABLE COURSE

Farm House Cheese Tiles with Local Honeycomb/Fresh Fruit Garnish  
Cured Imported Charcuterie/Assorted Mustards/Grilled Breads/House Cured Pickles  
House Prepared Roasted Lemon Garlic and Roasted Red Pepper Hummus/Pita Chips/Sea Salt Crackers  
Roasted Beets, Mustard Greens & Feta Salad  
Classic Caesar Salad  
Beet Gazpacho Shots/House Smoked Shrimp

## SORBET COURSE

Blood Orange Champagne Sorbet

## ENTRÉE COURSE

Slow Roasted Beef Tenderloin/Bacon-Horseradish Braised Brussels Sprout Leaves/Smoked Onion  
Creamed Demi Glace/Herb Yukon Potato Puree

~OR~

Grilled Chicken Breast/Creamy Asparagus Polenta/Arugula/Roasted Oyster Mushrooms/Mustard-Lemon  
Cream

~OR~

Chorizo Crusted Gulf Grouper/Julienne Mustard Green-Crab Salad/Citrus Orzo "Risotto"

## DESSERT TABLE COURSE

Orange Scented Chocolate Waterfall  
Rice Crispy Treats/Mini Cookies/Brownies/Cheesecake Squares/Pound Cake/Angel Food  
Cake/Strawberries/Pineapple/Pretzel Rods  
BSG Dessert Shots/Praline Banana Pudding/Chocolate Orange Pots de Crème/Tiramisu

