



**Valentine's Weekend Dinner**

February 12 and 13, 2010

**Couple's Menu**

\$130 per Couple

Amuse Bouche

1<sup>st</sup> Course

**Fava Bean Soup**

Jumbo Lump Crab, Confit Morel Mushrooms,  
Tomatoes, Tarragon Oil

2<sup>nd</sup> Course

**Chateaubriand**

Oven Roasted Filet of Beef, Black Truffle Whipped Potatoes,  
Butter Poached Asparagus, Sauce Chasseur

3<sup>rd</sup> Course

**Croquembouche**

Bittersweet Chocolate and Grand Marnier Cream Puffs,  
Dipped in Chocolate and Wrapped with Spun Sugar

Assorted Mignardises