

Zest Valentine's Day 2010



Three-course Pre-Fixe Menu

\$42.00 per person

Soup or Salad

(choose one)

Brandied Lobster Bisque

with crabmeat and chives, drizzled with tomato oil

Wild Mushroom and Sweet Corn Chowder

with mascarpone cream and white truffle oil

Grilled Boneless Quail Salad

with baby greens, pomegranates, goat cheese, grilled red onion and pomegranate vinaigrette

Half Romaine Heart

with pancetta crumbled gorgonzola cheese and balsamic vinaigrette

Caesar of Romaine Hearts

with chili-spiced croutons, shaved parmesan and classic Caesar dressing

Entrees

(choose one)

Pan-seared Diver Sea Scallops

served over a bed of sweet peas, bacon, new potatoes and dill, finished with a white wine lemon butter sauce

Lobster Pot Pie

with leeks, fennel, parsnips, pearl onions and baby carrots in a creamy 'newburg' sauce topped with a puff pastry crust

8oz. Porcini-rubbed Tenderloin of Beef

with grilled asparagus and roasted garlic mashed potato, finished with a veal demi-glace

Panko-crusted Chicken Breast

served over braised greens grape tomatoes and wild mushrooms, topped with Fontina and finished with a lemon-butter sauce

Desserts

(choose one)

Chambord Flourless Chocolate Torte

with whipped cream and soaked cherries

White Chocolate Crème Brulee

with fresh strawberries

Red Velvet Cake

with vanilla frosting

Winter Bread Pudding

with dried cranberries and pears, topped with caramel and sauced with bourbon crème anglais

