



## ROMANTIC DINNER MENU

APRIL 26, 2008

### **First Course:**

#### **Spicy Shrimp and Mango Salsa**

Lightly saute'd shrimp with a Fresh Mango Salsa and Sliced Avocado.

### **Salad Course:**

#### **Apple and Walnut Salad**

Thinly sliced Apples, Roasted Walnuts and Bleu Cheese on a bed of Soft Bibb Lettuce served with a Pear Vinaigrette.

### **Entree Course:**

#### **Pork Wellington**

A Pork Tenderloin Medallion topped with Prosciutto, Cherve, and Spinach wrapped in Golden Crispy Puff Pastry. Served with a Pomegranate-Port Wine Reduction and a side of Pan Saute'd Asparagus

### **Dessert Course:**

#### **Molten Chocolate Cakes**

Individual Warm Chocolate Cakes with a Soft Goey Center served with a Cinnamon Crème Anglaise.

The chef will do his best to follow this menu but due to seasonal availability some courses or ingredients may need to be adjusted to provide you with the highest quality meals.