



ROMANTIC DINNER MENU

OCTOBER 12, 2008

First Course:

Mushroom Ragout with Polenta Rounds

Crimini, Shitake and Buttons Mushrooms Saute'd in a Parmesan-Wine Sauce. Served over Polenta Rounds

Salad Course:

Cesar Salad

Cesar Salad with Crisp Romaine, Parmesan Cheese and Croutons with a Classic Cesar Dressing

Entree Course:

Steak Au Poivre

A Peppercorn Crusted Filet Mignon served with A Cognac Cream Sauce and Individual Potato Gratins.

Dessert Course:

Apple and Pear Galette

Thin Slices of Fuji Apples and Red Pears on a Free-Form Crust. Served with Cinnamon Ice Cream.

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.