



Romantic Dinner Menu

Please choose one selection from each category, First Course, Salad, Entree and Dessert. The entree will be paired with two appropriate sides. Meatless options are available upon request.

This is a sampling of the available dishes. The chef will do his best to accommodate all requests.

First Course

Mushroom Ravioli with Parmesan Sauce
Garlic Chipotle Shrimp with Mango Salsa
Black Rice Crab Cakes with Remoulade
Mushrooms in Phyllo Cups
Risotto (mushroom, asparagus or shrimp)
Crab Bisque

Salad

Classic Caesar Salad
Pear-Gorgonzola Salad
Apple – Walnut Salad
Beet – Chervil Salad
Citrus Salad
Carrot Diakon Salad with Asian Vinaigrette
Tomato, Basil and Mozzarella Salad

Entree

Beef, Pork, Lamb

Individual Pork Wellington
Herb Crusted Rack of Lamb
Steak Au Poivre in Cognac-Cream Mushroom Sauce
Pork Medallions in Port Wine Cherry Sauce
Pork Saltimbocca

Poultry

Chicken Picatta
Chicken Marsala
Chicken Florentine in Pastry
Chicken Paprikash
Rosemary Orange Chicken

Seafood

Sesame Crusted Salmon
Tri-Colour Fish
Honey-Chipotle Glazed Salmon
Coconut Shrimp
Fish en Papillote
Fish Turbans

Dessert

Individual Molten Chocolate Cakes
Apple-Pear Galette
Seasonal Fresh Fruit and Cheese Plates
Seasonal Berry Napoleon
Chocolate Soup
Individual Berry Trifles

Detailed descriptions of all dishes are available upon request.