



*Valentine's Day Dinner*

*First Course*

*Crostata de Funghi*  
*Wild Mushrooms, Caramelized Onions, Prosciutto and Fontina Cheese*  
*In a Savory Tart Shell*

*Second Course*

*Soup du Jour*

*Or*

*Chiffonade de Romaine*  
*Romaine Lettuce Layered with Caramelized Apples, Dried Apricots,*  
*Golden Raisins and Chive Vinaigrette*



**Choice of Entrée**

***Risotto au Champignon  
Boneless Breast of Chicken Marinated in Truffle Oil, Served over  
Risotto and Wild Mushrooms***

***Or***

***Rib Eye Steak au Poivre  
Corn Fed Beef, Grilled and Complimented with Green Peppercorn Sauce***

***Or***

***Crepes a la Supreme  
Sautéed Root Vegetables Served with a Vegetable  
Reduction Sauce, Herbs and a Touch of Cream all Wrapped in Tender Crepes***

***Or***

***Poisson aux Fumé de Moules  
Fresh Fish with a Shallot, Mussels and White Wine Reduction Sauce***

***Or***

***Ravioli de Formaggio e Vitello  
Homemade Ravioli Filled with Italian Cheeses, Topped with Veal Confit.***

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**Choice of Dessert from the Tray**

**Sixty Dollars per Person, Tax, Alcohol and Gratuity Not Included**