

Valentines 2010 with Chateau Lamothe

FIRST COURSE

Apple Brie Focaccia

Brie & cinnamon apples baked on herbed focaccia crust, rosemary, dried cranberries & caramelized almonds atop. **8**

Bread Board

Italian & parmesan crusted, served hot from the oven with cold, specialty butters. **5**

Crab Cakes

Three, lump crabmeat cakes on a bed of roasted corn salsa, with remolaude & Sriracha. Some things are hard to share! **17**

Wonton Shrimp

Shrimp, coated in crushed won tons, baked to a crisp, served with sweet and spicy chili sauce. **10**

SECOND & THIRD COURSES

French Onion Gratin Caramelized onions, rich beef & chicken broth, red wine & a slice of toasted French baguette & melted Emmental Swiss. **7**

Lobster Bisque Lobster sautéed in butter, onions and paprika finished with cream, dry sherry & cayenne. **8**

Spinach-Gorgonzola Fresh greens, Italian bleu cheese, toasted almonds, red onion, dried cranberries & cabernet vinaigrette. **7**

FOURTH COURSE

Salmon Teriyaki Atlantic salmon steak baked and laced with Chateau sesame teriyaki glaze. **25**

Parmesan Dijon Chicken A skinless chicken breast dipped in butter & Dijon, lightly coated with seasoned Japanese bread crumbs and baked to a delicate finish. **19**

Lamb Chops Three center-cut Mediterranean herb-crusting chops, delicately sautéed. **29**

Boeuf Bourguignon Julia Childs' famous recipe. Beef pieces seared, simmered slowly in red wine, beef stock and seasonings for four hours, finished with sliced carrots, onions, whole mushrooms and garlic. Topped with baby peas and crispy bacon, over roasted potatoes with French baguette. **19**

Sweetheart Steak "Filet of Sirloin" seasoned, seared and roasted, with a demi glace' finish. **34**

The Beef Wellington Beef tenderloin filet seasoned and seared, baked in golden puff pastry, served on a pool of peppercorn glaze. **34**

Greek Pasta Bowl Pasta, artichokes, grape tomatoes, feta, mushrooms, spinach, onion, garlic, sautéed in olive oil, in baked peppered parmesan & balsamic vinegar. **15**

FIFTH COURSE

Chocolate Espresso Cake Dense, rich, creamy chocolate with a hint of espresso and raspberry drizzle. **7**

Crepes de Lamothe Almond mousse filled crepes, smothered with blackberries, blueberries, strawberries, raspberries, in their own sauce & toasted almonds. **9**