

Valentine's Day Dinner

*Saturday, February 11 and Tuesday, February 14, 2012
Spoonbread Restaurant*

Amuse-bouche and Glass of Champagne

Choice of Appetizer

Seared Ginger Scallops over Herb Risotto drizzled with a Lemongrass Glaze

Braised Lamb with Spinach Gnocchi, roasted Tomatoes, and Thyme Butter

Cream of Asparagus and Tomato Basil Soup

Salad

Baby Greens with Raspberries and toasted Almonds tossed in Champagne Vinaigrette

Choice of Entrée

Châteaubriand for Two served with Béarnaise Sauce, Broccolini, and Château Potatoes

Seared Halibut with Red Pepper Polenta, sautéed Asparagus and roasted Lime Oil

Rosemary crusted Chicken Breast, Sweetheart Potatoes and sautéed Spinach and Crab Butter

Choice of Dessert

Raspberry Crème Brûlée

Pecan Chocolate Tart with Carmel Peach Ice Cream

Almond Short Cake with Fresh Berries and Cream

\$39 per person plus tax and service charges