

# Valentine's Dinner

## Soup or Salad

### Roasted Red Pepper and Brie Bisque

*Topped with an herbed crouton*

### New England Style Oyster Chowder

*Finished with sherry and served with oyster crackers*

### Grilled Asparagus Salad

*With diced shallots, plum tomatoes, bacon lardon, and Dijon mustard vinaigrette*

### Caprese Salad

*Italian tomatoes and fresh buffalo mozzarella tiled over a bed of romaine hearts, dressed with extra virgin olive oil and Balsamic vinegar*

## Appetizer

### Shrimp Cocktail

*With cocktail sauce and lemon*

### Hearty Ravioli

*Three-cheese ravioli in a champagne blush sauce*

### Cœur de Forêt

*Puff pastry hearts filled with forest mushroom duxelles*

## Entrées

### Filet Béarnaise

*An 8oz filet topped with a silky béarnaise sauce and served with whipped potatoes and haricots verts  
Top with jumbo lump crab meat for an additional \$12*

### Maryland Crab Cakes

*Cakes of jumbo lump crab meat, diced colossal shrimp and fresh herbs sautéed in butter and served with Old Bay rémoulade and roasted sweet corn risotto*

### Filet of Sole

*Grilled and served with a white wine lemon caper sauce, julienned carrots and squash and whipped potatoes*

### Veal Marsala

*Sautéed veal medallions with a marsala and porcini mushroom sauce, served with julienned carrots and squash and whipped potatoes*

### Cornish Game Hen

*Stuffed with aromatic vegetables, roasted and served with herbed butter and wild rice*