



Valentine's Dinner

Brandywine Room Pre Fixe • February 14, 2010

Amuse Bouche

Lobster Bisque
Tarragon Crème Fraîche

Appetizers

Calvados Flamed Prawns
Apples, Roasted Spaghetti Squash, Apple Chips

Crispy Fried Oysters
Celery Root Salad, Roasted Cipollini Aioli

Beef Carpaccio
Fennel Fronds, Manchego Cheese, Beet Crisps, Porcini Oil

Salads

Spinach and Arugula Salad
Smoked Maple Poached Pears,
Goat Cheese, Walnut-Flat Leaf Parsley Vinaigrette

Chickory & Baby Red Romaine Salad
Sun-Dried Cranberries, Warm Bleu Cheese Fritters, Spiked Apple Cider Vinaigrette

Salad of Bibb
Champagne Poached Scallops, Marinated Fig, Port and Olive Oil Drizzle

Entrées

Grilled Veal Rib Chop
Smoked Butternut Bacon Purée, Yukon Gold Madeleine,
Parsnip Confit

Vegetable Crusted Rockfish
Roasted Sun Chokes, Parisienne Potato

Chateaubriand
Lobster Mashed Potatoes, Petite Vegetables

Seared Scallops
Blood Orange Reduction, Vegetable Ovalés, Chive Emulsion

Dessert

Trio of Chocolates Tasting