

***Valentines Day 2010***  
***3 Course Prix Fixe***  
***\$55.00 per person***

*Starter*

*Creamy Lobster Bisque*  
*Potato Wrapped Lobster Medallion*  
*Crème Fraiche, Chive Oil*

*Split Bibb Salad*  
*Cobb Smoked Bacon, Chili Dusted Strawberries*  
*Great Hill Bleu Cheese, Grilled Crouton*  
*Creamy Bleu Dressing*

*Mozzarella Arancini*  
*Roasted Peppers, Micro Basil and Barrel Aged Balsamic*  
*Organic Virgin Olive Oil*

*Entrée*

*Pistachio Crusted Rack of Lamb*  
*Grafton White Cheddar Cheese Grits*  
*“Fried Green” Heirloom Tomato*  
*Blueberry Honey Glaze*

*Grilled Filet of Beef*  
*Crimson Tomato Risotto*  
*Garlicky Spinach and Peppadew*  
*Grain Mustard Brandy Reduction*

*Crispy Chicken Breast*  
*Roasted Garlic and Herb Couscous*  
*Local Mushrooms and Tomato-Caper Sauce*

*Poached Atlantic Salmon*  
*Roasted Winter Squash and Fennel*  
*Micro Salad dressed with*  
*Pomegranate Molasses*

*Dessert*

*White Chocolate Raspberry Cheesecake*  
*Molten Chocolate Ganache Souffle*