



**The Dinner Table presents**

Valentine's Day Feb. 14, 2012



# *Candlelight Four Course Dinner*

All entrees include appetizer, salad, and dessert of your choice.

## *Appetizer Course*

Shrimp Cocktail-Large Prawns Atop Shredded Greens and  
Our Own Tangy Cocktail Sauce

*Or*

Lobster and Wild Mushrooms in Phyllo Raviolis with a  
Saffron-Tomato Coulis and Fried Lemon Zest

*Or*

Drunken Cheese Soup with Honey Cayenne Croutons

## *Salad Course*

Tossed Seasonal Greens with Homemade Ranch Dressing,  
Fresh Crisp Vegetables, and Homemade Garlic Croutons

*Or*

Caesar Salad-Crisp Romaine tossed with Our Homemade Caesar Dressing and  
Garlic Croutons, Finished with Anchovy and Freshly Grated Parmesan Cheese

*Or*

Bleu Cheese and Dried Cranberry Salad-Kentucky Limestone Bibb with Fresh  
Seasonal Vegetables, In a Balsamic Vinaigrette accented with Sweet Blue!



The Dinner Table presents Valentine's Day 2012

## *Candlelight Four Course Dinner*

All entrees include appetizer, salad, and dessert of your choice.

### *Entrée Course*

#### **Chateau Briand For Two**

Carved Tableside Beef Tenderloin, New Potatoes Champignon, Sautéed Mushrooms, Fresh Broccoli, and Sauce Béarnaise. - \$68.00

*Or*

#### **Steak & Lobster**

Char-grilled Beef Tenderloin Steak with African Lobster Tail, Drawn Butter, Whipped Potatoes, Fresh Broccoli, and Wedge of Lemon. - \$39.00

*Or*

#### **Mondo Shrimp**

Huge Prawns Crisp Fried in Our Beer Batter, Tangy Cocktail Sauce, Basmati Rice, Fresh Broccoli, and Wedge of Lemon. - \$39.00

*Or*

#### **Pistachio Walleye**

Fresh Canadian Walleye Dusted in Pistachios, Pan Seared and Finished with a Lemony Buerre Blanc, Basmati Rice, and Fresh Broccoli - \$34.00

*Or*

#### **Lemon Cous Cous Chicken**

Roasted Skinless, Boneless Breast of Chicken Stuffed with a Zested Lemon Cous Cous, Finished with a Caramelized Mushroom Citrus Cream, Whipped Potatoes, and Fresh Broccoli. - \$26.00



The Dinner Table presents Valentine's Day 2012

## *Candlelight Four Course Dinner*

All entrees include appetizer, salad, and dessert of your choice.

### *Dessert Course*

#### **Crème Brule**

Classic Creamy Vanilla Bean Brule with Fresh Berries and a  
Caramelized Sugar Crust

*Or*

#### **Carmel Almond Tuilee**

Thin Delicate Almond Tuilee Shell with Bittersweet Chocolate Mousse and  
Triple Berry Sauce Painting

*Or*

#### **Berries Flambé**

Fresh Berries Flamed Tableside and Served on Vanilla Bean Ice Cream

*Or*

#### **Chocolate Mousse Pie**

Homemade Bittersweet Chocolate Mousse in an Oreo Crust Finished with  
Whipped Cream peaks

**\*\*Beverages, Sales Tax, & Gratuity not included\*\***