



Valentines Weekend 2010

Appetizers

Choice of one for each guest

LOBSTER BISQUE

CLASSIC MAINE LOBSTER BISQUE WITH SHERRY & SWEET CREAM.
GARNISHED WITH AN "OPEN-FACED LOBSTER MELT"

BAKED CAPE COD OYSTERS

HOUSEMADE PANCETTA, SPINACH, PECORINO, ROASTED PEPPERS

SEARED FOIE GRAS

MAPLE PAIN PERDU, CHERRY PORT BUTTER, FLOWERS

Entrees for Two

Choice of one

CHATEAUBRIAND

ROASTED CENTER-CUT TENDERLOIN OF BEEF. SERVED WITH SAUTÉED FOREST MUSHROOMS, ROASTED GREEN BEANS, WHIPPED POTATOES AND TWO SAUCES: BÉARNAISE AND CARAMELIZED ONION DEMI-GLACE

NORTH26 PAELLA

LOBSTER, SHRIMP, CLAMS, MUSSELS, SCALLOPS, CHICKEN & CHOURICO WITH SAFFRON RICE IN A SAVORY SHELLFISH BROTH

Desserts

Choice of one for each guest

CHOCOLATE ROSE CRÈME BRÛLÉE

WHITE CHOCOLATE ALMOND BARK, CHERRY BISCOTTI

WARM SUGARED BEIGNETS

CUP O' CINNAMON SCENTED COCOA AND FRESH RASPBERRY CONSERVE