

# *The Dining Room*

## *Valentine's Day*

*~ I ~*

*Blue Crab Bisque with Shrimp and Sea Scallop*

*Braised Quail with Champagne Grapes*

*Salmon Gravlax and Curry Crème*

*Asparagus flan with Poached Oysters*

*~ II ~*

*Salad Greens, Bleu cheese, Poached Pear and Walnuts, Truffle Vinaigrette*

*~ III ~*

*Pineapple Sorbet*

*~ IV ~*

*Pan Roasted Game Hen with Fine Herb Jus*

*Broiled Red Snapper with Ginger and Almonds*

*Grilled Loin of Lamb with Shiitake and Mustard*

*Duo of Filet Mignon and Crabcake Maitre d' Hotel*

*~ V ~*

*Double Molten Chocolate a la mode*

*Apple Bread Pudding with Bourbon Caramel*

*Red Velvet Cake*

*Raspberry Macarons*

*please silence all cell phones and take any necessary calls in the lobby*

*a 20% gratuity will be added to parties of 6 or more persons*

*consuming raw or undercooked foods may increase the risk of contracting foodborne illnesses*