



*The Lodge
Dining
Room*



Valentine's Day 2012

Dungeness Crab Cake with a Citrus Salad

Foie Gras au Torchon accompanied with Fresh Fig Compote



Pear Frisée Salad with Maytag Bleu Cheese and White Balsamic Vinaigrette

Classic Caesar Salad with Romaine and Parmigiano-Reggiano

Butternut Squash Potage with Wild Mushroom Ravioli



Broiled Beef Tenderloin

served over Cauliflower Purée and Shallot Port Veal Glacé

Roasted Lamb Chop and a Creamy Polenta with Roasted Brussels Sprouts

Rare Ahi Tuna served with Fennel & Celery Root Ragout and Fava Bean Purée

Braised Veal Osso Bucco accompanied with Mashed Potatoes and Haricots Verts

Seared Free Range Chicken Breast
served with Fondante Potatoes and Cherry Jus

Vegetable Risotto garnished with Sautéed Wild Mushrooms



Vanilla Panna Cotta topped with a Berry Coulis

Chocolate Mousse Napoleon served with a Homemade Blood Orange Sorbet

Pear Cheesecake served with a duo of Guanaja Chocolate and a Nutella Sauce