



Valentine's Menu 2010

Lobster Bisque

Duck Confit on Corn Cake with Sun-dried Cherry Port Sauce

Mushroom Provencale with Brie

Fried Oysters & Remoulade

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George Gagel's Bibb- Sautéed Pears, Spiced Pecans,  
Gorgonzola & Balsamic Vinaigrette

Grilled Romaine with Crispy Rock Shrimp & Caesar Dressing

Grateful Greens - Smoked Bacon, Roasted Beets, Pickled Onion  
Kentucky Tomme Cheese & Champagne Vinaigrette

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Cornish Game Hen - Stuffed with Fiedler Farm's Sausage  
Orange Currant Glaze

California Sea Bass & Crawfish - Creole Lobster Sauce  
Fingerling Potatoes

Wild Mushroom & Cheese Crepes - Roasted Root Vegetables  
Shiraz & Chipotle Sauce

Beef Short Ribs - Horseradish Mashed Potatoes

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Chocolate Panna Cotta Cake - Vanilla Englaise

Raspberry Sorbet - Lemon Shortbread

Camille's Cointreau Cake - Chambord Sauce

New Orleans Praline Ice Cream & Pecan Toffee Bar