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# SAINT VALENTINE'S DAY

## 2010

~ A NOTE TO OUR GUESTS ~

ON BEHALF OF BRADLEY OGDEN, ALL THE CHEFS,  
MANAGERS, STAFF, AND FAMILY, WE WOULD LIKE TO  
EXPRESS OUR APPRECIATION THAT YOU AND YOUR  
VALENTINE ARE JOINING US IN THE  
CELEBRATION OF LOVE AND FRIENDSHIP.

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WE HOPE FOR THE.

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HAPPY VALENTINE'S DAY!

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# SAINT VALENTINE'S DAY

SUNDAY, FEBRUARY 14, 2010

## AMUSE

GOLDEN OSETRA CAVIAR, POTATO CROQUETTE

## FIRST COURSE

HERB RICOTTA AGNOLOTTI

BUTTERNUT SQUASH, BEECH MUSHROOMS, MAPLE BROWN BUTTER SAUCE.

OR

FARMERS MARKET GREEN SALAD

GRILLED ENDIVE, CRUMBLLED BLUE CHEESE, ROASTED SHALLOT VINAIGRETTE

OR

ROASTED FENNEL SOUP

FENNEL-TANGERINE SLAW, DILL CREAM, FENNEL POLLEN

## MAIN COURSE

BUTTER POACHED MAINE LOBSTER

CRISPY SALSIFY, KOHLRABI, SHAVED VEGETABLES

OR

PAN SEARED STURGEON

CURRIED CAULIFLOWER, BABY LEEKS, TOASTED COCONUT

OR

GRILLED VEAL CHOP

NAVY BEAN RAGOUT, HEDGEHOG MUSHROOM, WILD ARUGULA

OR

SOUTH DAKOTA BISON TENDERLOIN

QUINOA SALAD, MARINATED FETA, OLIVE TAPENADE VINAIGRETTE

## DESSERT COURSE

RED VELVET

CHOCOLATE SAUCE, CREAM CHEESE ICE CREAM

OR

CHOCOLATE PRALINE MOUSSE DOMES

CARAMEL SAUCE, PRALINE ICE CREAM, CANDIED HAZELNUTS

OR

VANILLA CHEESECAKE

LEMON JAM, ELDERFLOWER CITRUS SALAD, VANILLA WHIPPED CREAM

