

# THE SHORES

DINE ON THE BEACH

## Valentine's Day Menu

Sunday, February 14, 2010

5 to 10 p.m.

\$ 55 per person (tax, beverages & gratuity not included)

### First Course

*Choice of...*

#### **Leek and Butternut Squash Tart**

Beef Cheeks, Watercress, Kumquat Chutney, Thyme Jus

#### **Beer Battered Prawn Beignet**

Creole Grits, Baby Artichokes, Garlic Chips, Parsley Brandy Sauce

#### **Hearts of Bibb Lettuce**

Pickled Red Onions, Tart Cherries, Point Reyes Blue, Pistachio Dressing

#### **Fallbrook Macadamia Crusted Blue Crab Cake**

Fingerling Potatoes, Wild Arugula, Preserved Tomato Vinaigrette

#### **King Trumpet Mushroom Bisque**

Vermont Fromage Blanc, Chorizo, Truffle Chervil Oil

### Main Course

*Choice of...*

#### **Olive Oil Poached King Salmon**

Multigrain, Candied Carrots, Fennel Sprouts, Chive Almond Pesto

#### **Maine Lobster Tail**

Celery Root Risotto, Asparagus, Apple Slaw, Saffron Vermouth Butter

#### **Fulton Farm Organic Chicken Breast**

Sweet Potato Hash, Haricot Vert, Pearl Onions, Black Muscat Reduction

#### **Country Meadow Lamb Rib Eye**

Roasted Pepper Tapenade, Mascarpone Spoon Bread, Charred Eggplant, Sage Sherry Sauce

#### **Midwestern Filet Mignon**

Portobello Mash, Brussels Sprouts, Shallot Fig Marmalade, Old Vine Zinfandel Glaze

### Dessert

*Choice of...*

#### **Kona Kahlúa Crème Brûlée**

Brown Sugar Crunch, Coconut Macaroon, Pineapple Confit

#### **Triple Layer Chocolate Mousse Cake**

Winter Berry Coulis, Malted Pearls, Vanilla Wafer