

Valentine's Day Weekend

February 11-14, 2012

Appetizers

Lobster fennel bisque with shrimp sausage & mascarpone

Asian pear & baby green salad with spiced pecans & Maytag blue cheese

Oysters on the half shell

(Warm oysters sitting on wilted arugula, pancetta and grain mustard hollandaise)

Mixed greens tossed with mozzarella, almonds, strawberries, rose petals & honey rosemary vinaigrette

Tomato chickpea "poke"

(Scallion, lime juice, cilantro, garlic, cumin, vegan avocado cream) smoked paprika chips (Wonton or gluten free bread)

Lightly curried cauliflower garnished with apples & mussels

Smooth chicken liver parfait with cranberry orange chutney & crisp brioche

Entrees

Pan roasted bass on a potato leek bacon hash, little neck clams & corn purée

Chef Lee's pasta Carbonara done Iron Chef Style

Grilled beef tenderloin served with roasted vegetables, Yorkshire pudding & blue cheese horseradish butter

Butter poached Maine lobster with lemon grass poached potatoes, gingered carrot puree & asparagus

Sole stuffed with crab & artichoke mousse on a saffron gratin, braised celery sundried tomato pesto butter sauce

Vegan shepherd's pie served with glazed baby carrots

From the Fireplace

Poulet Rouge chicken breast stuffed with Fontina cheese and braised greens served with parsnip Angelotti, confit of leg, haricot vert & chicken jus

T.Cook's signature Paella

Braised beef on truffle mac n cheese with broccoli and tempura onions

Choice of Dessert

Almond 'Tres Leches' Cake

Royal Palms Spumoni

Apple Cinnamon Blondie

Bailey's Irish Cream & Coffee