

The First Cabin Valentine's Day Dinner 2010

Demi Tasse of BBC Maine Lobster Bisque au Cognac



Salad of Roasted Artichokes and Arugula

Basil Mozzarella, Oranges, Pine Nuts and Balsamic Syrup

Or

Jumbo Shrimp, Seared Ahi Tuna and Crab Meat on Ice

Cocktail Sauce, Louis Dressing and Wasabi Aioli

Or

Beef Tenderloin Carpaccio

Arugula, Parmesan Crisp and Horseradish Aioli

Or

Butter Lettuce, Lollo Rossa and Wild Watercress

On Golden Beet Carpaccio, Sonoma Goat Cheese, Pink Champagne Basil Vinaigrette



Pear Lemon Grass Sorbet with a Splash of Eau de Vie



Plugra Butter Seared Petit Filet Mignon

Dauphinoise Potatoes and Cognac Green Pepper Corn Sauce

Or

Sautéed Hawaiian Opah

Cilantro Sesame Seed Crusted on Jasmine Rice with Crispy Tempura Broccolini and Mango Beurre Blanc

Or

Petit Herb Crusted Rack of Lamb

Basil Polenta, Ratatouille and Balsamic Port Reduction

Or

Steamed Half Maine Lobster

Parsley Potatoes, Young Vegetables and Lemon Butter



Warm Flourless Chocolate Torte

Almond Galette, Mango Sherbet and Warm Chocolate Mint Sauce

Or

Warm Grand Marnier Flamed Strawberries

On Tahitian Vanilla Bean Ice Cream in Crispy Hazelnut Tuille

\$72.50++ per person

Menu and Price Subject to Change