



## **Valentines 2009**

**Per Person \$75.00**

### **Appetizers**

*(Choice of One)*

#### **Feuillette**

*Crispy layers of heart shaped flaky Pastry filled with mixed sautéed mushrooms with a hint of tarragon*

#### **Cocktail de Crevettes Royal**

*Classic shrimp cocktail served in a martini glass with traditional mis en place*

#### **Escargot**

*Bryon signature preparation farm raised helix snails' sautéed with garlic, shallots and ham in a rich burgundy wine sauce*

### **Soup or Salad**

*(Choice of One)*

#### **Soupe du Jour**

*Lobster Bisque or Tomato and Spinach*

#### **Mixed Organic Greens**

*Mixed Organic Baby greens paired with red quartered tomatoes with crumbled Roquefort cheese in a Bordeaux Dressing*

#### **Caesar**

*Crisp Romaine lettuce tossed in a traditional Caesar dressing with garlic croutons and Parmesan cheese*

### **Entrée**

*(Choice of One)*

#### **Chicken Elizabeth**

*Tender Fresh chicken breast seared to perfection then topped*

#### **Roasted Duck**

*Slow Roasted Duck served with a black currant red wine glaze*

#### **Sea Bass**

*Chilean sea bass pan seared finished in a white wine leek Confit*

#### **Filet of Salmon**

*Filet of salmon poached then finished in a pool of Raspberry butter sauce*

#### **Filet Mignon**

*Filet mignon seared to perfection, finished in a wild mushroom Bordelaise sauce and paired with Roasted garlic baby potatoes and the chef's selection of fresh vegetables*

**❖ For an additional \$10.00 please feel free to enjoy one of the following entrees:**

#### **Lobster**

*Fresh Main Lobster served with a Champagne Mushroom Sauce and the chef's selection of fresh vegetables*

#### **Roasted Lamb Rack**

*Colorado Rack of Lamb oven roasted in a pool of a Thyme garlic demi glaze Served with the chef's fresh vegetable selection and roasted garlic baby potatoes*

#### **Veal Cynthia**

*Tender veal scaloppini sautéed with grape halves in a Grand Marnier Reduction, Served with the chef's fresh vegetable selection and roasted garlic baby potatoes*

### **Dessert**

*Chocolate Heart*

**Please make your reservation early as seating is very limited.**

**5PM SEATING AND 7:30 SEATING**