



Valentine Specials

*Friday & Saturday
February 12 & 13
2009*

Cocktails

Raspberry Truffle Champagne Cocktail

Almond Eyes Cocktail

Nuts & Berries Cocktail

Gruet Brut NV, Albuquerque.

2004 Paringa Sparkling Shiraz

Small Plate Appetizers

Lobster Bisque

Raspberry-Chipotle Baby Brie

Shrimp Cocktail

Petit Sweetheart Salad

*cocoa nibs, fresh strawberries, hearts of palm
& baby spinach with poppy seed dressing*

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Entrées

Served with crisp whole wheat rolls and your choice of two sides

Duck Breast with Brandied Cherry Sauce

Filet Mignon a la Café de Paris

Orange Ginger Salmon Fillet

*Triple Mushroom Stroganoff
in a savory cocoa gravy with egg noodles*

Chicken Breast with Pomegranate glaze

Nancy's Crab Cakes with Rémoulade Sauce

*Lobster Ravioli
with asparagus in a champagne & butter sauce*

Desserts

*Chocolate Soup
with lady fingers, crème de marron & crème chantilly*

*Pavlova
Café made meringue with fresh strawberries*

Café Tiramisu

Vanilla Bean Crème Brûlée

2007 Cluver Noble LH Riesling

Passion Fruit Mousse Tart with Hazelnut Brittle

Nancy reserves the right to make minor changes to this menu as the market dictates.