



ROMANTIC DINNER MENU

APRIL 26, 2008

First Course:

Spicy Shrimp and Mango Salsa

Lightly saute'd shrimp with a Fresh Mango Salsa and Sliced Avocado.

Salad Course:

Apple and Walnut Salad

Thinly sliced Apples, Roasted Walnuts and Bleu Cheese on a bed of Soft Bibb Lettuce served with a Pear Vinaigrette.

Entree Course:

Pork Wellington

A Pork Tenderloin Medallion topped with Prosciutto, Cherve, and Spinach wrapped in Golden Crispy Puff Pastry. Served with a Pomegranate-Port Wine Reduction and a side of Pan Saute'd Asparagus

Dessert Course:

Molten Chocolate Cakes

Individual Warm Chocolate Cakes with a Soft Goey Center served with a Cinnamon Crème Anglaise.

The chef will do his best to follow this menu but due to seasonal availability some courses or ingredients may need to be adjusted to provide you with the highest quality meals.