



*Valentine's Day Brunch*  
Sunday, February 14<sup>th</sup> 2010

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Appetizer

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Wild Mushroom Soup with Chives  
Maine Lobster Raviolis with Basil Bisque  
Salad of Heirloom Tomato with Buffalo Mozzarella  
Pear and Feta Cheese Salad with Spiced Pecans and Port Balsamic Glaze  
Mixed Field Greens with Shrimp, Papaya, Avocado and Mango Vinaigrette  
Classic Caesar Salad with Baked Parmesan Crisp  
Dungeness Crab Cakes with Mustard Sauce  
House Smoked Salmon with Mushroom Salad

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Entrée

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Omelettes du Jour  
Pan Seared Sushi Grade Ahi Tuna with Wasabi Soy Sauce  
Broiled Atlantic Fillet of Salmon with Mustard Sauce  
Roasted Herb Marinated Lamb Chop with Mint au Jus and Apple Chutney  
Traditional Eggs Benedict with Hollandaise Sauce  
Pan Roasted Veal Tenderloin with Oregon Morels and Porcini Raviolis  
Grilled Black Angus Filet of Beef with Red Onion  
Compote, Boursin Cheese and Sherry Cabernet Sauce  
Niman Ranch Pork Loin with Curry Sauce and Jasmine Rice  
Roasted Petaluma Organic Crispy Chicken with Thyme and au Jus

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Dessert

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Chocolate or Grand Marnier Soufflé  
Warm Chocolate Cake with Pistachio Ice Cream and Chocolate Sauce  
Floating Island with Caramel, Almonds and Crème Anglaise  
Vanilla Bean Crème Brûlée with Raspberries  
Assorted Fresh Fruit Sorbets in Sweet Coconut Crisp  
French Meringue with Ice Cream and Cherries Jubilee

\$45 (plus tax & gratuity)

11:00<sup>am</sup> to 2:30<sup>pm</sup>