

Paulette's Valentine's Day Dinner Menu

February 14, 2012 – 5pm--

First Course

Goat Cheese & Caramelized Onion Tart

Goat cheese, caramelized onion, and fresh herbs on puff pastry

Oysters Rockefeller

Fresh oysters on the half shell baked with spinach, parmesan, garlic, and herbed bread crumbs

Low Country Crab Cakes

Fresh jumbo lump crab cakes with Beurre blanc

Second Course

Lobster Bisque with Baked Brie Crostini

Bel-Air Salad

A mixture of fresh California greens, sun-dried cherries, Mandarin oranges, walnuts and walnut encrusted goat cheese tossed in an orange vinaigrette dressing

Iceberg Wedge Salad

Crisp iceberg lettuce and blue cheese dressing garnished with chopped egg, diced red onion, tomato, and bacon

Third Course

Filet Paulette \$69

Tender Angus filet mignon lightly coated in cracked black pepper sautéed in a butter cream sauce with fresh julienne tomato, onion, and bell pepper, accompanied by Yukon gold mashed potatoes

Rack of Lamb \$79

Grilled rack of lamb with red wine-mint demi-glace, cauliflower puree, and fresh Brussels' sprouts

Filet Mignon & Maine Lobster \$89

Tender Angus filet mignon, Maine lobster medallions with lemon tarragon butter, corn risotto, and grilled asparagus

Maine Lobster \$79

Maine lobster medallions with lemon tarragon butter, corn risotto, and grilled asparagus

Alaskan Salmon with Maple Pecan Sauce \$69

Wild Alaskan salmon with maple pecan sauce, butternut squash risotto, and sautéed spinach

Fourth Course

Fresh Strawberry Crepe

Fresh strawberries sliced and tossed in brown sugar, folded in a fresh crepe with orange apricot sauce and whipped cream

Chocolate Grand Terrine

Chocolate terrine with raspberry sauce, toasted pistachio, and fresh whipped cream

Kahlua-Mocha Parfait Pie

Rich coffee ice cream in our famous pecan-coconut crust, with fresh whipped cream, chocolate shavings and Kahlua