



VERANDA
fireside lounge & restaurant

VALENTINE'S DAY MENU
FEBRUARY 14, 2012

FIRST COURSE - CHOICE OF

Caramelized Four Onion Soup | Truffled Toast | Gruyere

Stuffed Belgium Endive | Candied Walnuts | Pointe Reyes Bleu | Sherry Drizzle

Dungeness Crab Fritter | Papaya Salad | Blood Orange & Chili Sauce

MAIN COURSE - CHOICE OF

Pan Seared Scottish Salmon | Wild Rice | Foraged Mushrooms | Rappini | Sauce Picatta

Rack of Lamb | Herb Dijon Crust | Haricot Verts | Mashed Potato Duo | Lamb Jus

Grilled New York Strip | Malt Scented Pomme Frites | Braised Cippolini Onion | Portabella Mushroom Sauce

DESSERT

Passion Fruit Mousse | Macerated Strawberries | Micro Mint

THREE-COURSE MENU \$59

PRICING IS EXCLUSIVE OF TAX AND GRATUITY

18% Gratuity will be added on to parties of 8 or more

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

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