

# Valentine's Day Weekend

Juniper Room  
February 12, 13 & 14, 2010  
5:00 – 10:00 pm

## DINNER MENU

### Appetizers

- Oysters Rockefeller** Fresh Puget Sound Oysters topped with Bacon, Onion and Spinach finished with Pernod and Baked with Sauce Mouseline **14**
- New England Style Crab Cakes** with Fennel, Baby Arugula, & Dijon Cream Sauce **12**
- Char Grilled Lamb Lollypops** with Spinach & Gorgonzola Risotto & Blackberry Brandy Reduction **12**

### Entrées

Includes a Choice of Soup or Salad  
and Complimentary Dessert

- Char Broiled New York Steak** finished with a Chateau Ste Michelle Merlot Syrup **28**
- Roasted Breast of Duck** finished with a Huckleberry Demi-Glace and Roasted Garlic Risotto **24**
- Prime Rib** with Homemade Mushroom Worcestershire Sauce & Ruby Port Risotto **26**  
Gentleman's Cut **26**  
Lady's Cut **22**
- Scallop Stuffed Salmon** fresh Northwest Salmon Stuffed with Scallop Mousse, Wild Mushrooms finished with a Sweet Chive and Butter Sauce, served on a Bed of Jasmine Rice and Grilled Asparagus **26**
- Whole Maine Lobster** with Fresh, Grilled Asparagus & Drawn Butter **46**
- Beef Wellington** Tenderloin of Beef and Mushroom Duxelles, Wrapped in Puff Pastry Baked Golden Brown, finished with a Black Truffle Demi-Glace **30**
- Oven Roasted Halibut** with Cranberry Chutney & Fork Smashed Fingerling Potatoes **28**
- Prosciutto Wrapped Prawns Stuffed with Red Crab** with Fennel and Orange Orzo Pasta **28**

Reservations Recommended  
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