

# Valentine's Weekend Dinner Menu

Served Friday, February 11<sup>th</sup> to Monday February 14<sup>th</sup>  
3 Course Dining Experience for Two Only \$49.99

## Appetizers

First Course-choose one

4 Gerrish Island Oyster Mignonette,

from Spinney Creek Maine

Duchess Cheddar Soup

Classic Caesar Salad

Crisp romaine lettuce tossed in

Senator Caesar dressing with focaccia croutons

topped with Pecorino Romano cheese

Cloud 9 House Salad

of Mesclun greens with glazed walnuts,

strawberries, blue cheese &

orange ginger vinaigrette

Asparagus and Prosciutto

fresh steamed asparagus wrapped in prosciutto

ham, dipped in a special batter, sautéed and

served with Béarnaise Sauce

## Wines by the Glass

### White

Lulu B, Chardonnay 5.25

Fetzer, Pinot Grigio 5.50

Murphy Goode, Sauvignon Blanc 5.25

### Red

Bel Arbores, Cabernet 5.50

Coastal Vinyards, Merlot 5.50

Lulu B, Pinot Noir 5.75

### Sparkling

Cordon W Napa 8.00

Cristalino 7.00

## Entrees- Second Course-choose one

Roast Prime Rib of Beef Au Jus

served with wild mushroom bread pudding

& green beans. Pairs well with Cabernet Sauvignon

Petite Filet of Beef with Wild Mushroom

Bordelaise & Béarnaise Sauces

served with choice of garlic mashed,

baked or fried potato & fresh asparagus.

Pairs well with Merlot.

Szechwan-Style Eggplant

served with brown & wild rice & mesclun greens

Pairs well with Chardonnay.

Baked Stuffed Shrimp

with a seafood stuffing of lobster, crabmeat, shrimp

& scallops served with choice of potato & asparagus.

Pairs well with Pinot Grigio

Sautéed Chicken Breast Provencal

served with garlic mashed potato & green beans.

Pairs well with Sauvignon Blanc.

Pan Seared Sesame-Crusted

Tuna with Ponzu Dipping Sauce

served with coconut Basmati rice &

fresh vegetable stir fry. Pairs well with Pinot Noir

## Third Course

Chef Alex's Dessert Sampler for Two

Senator's Dessert Drink

Godiva Chocolate, Bailey's Irish Cream

& Frangelico Cappuccino 8.00