



*Silks Valentines 5 Course
Sweetheart Indulgence
Tuesday February 14, 2012*

Sparkling Wine Cocktail

Baby Romaine Salad

*Cognac-Truffle Emulsion, Sundried Tomato Crisps
Pancetta and Rosemary Croutons*

or

Butternut Squash Soup

Sage Infused Brown Butter, Citrus-Ginger Mascarpone

or

*Lobster Ravioli and Chesapeake Bay Crab Cake
Roasted Red Pepper Drizzle, Yellow Tomato Coulis*

*Alfonso Mango Sorbet
with Chilled Sake*

Pan Seared Beef Tenderloin

Duck Confit Agnolotti, Spiced Plum Reduction

or

Dried Cranberry and Blue Cheese Stuffed Chicken Breast

Ruby Port Jus, Buttermilk Whipped Potatoes

or

*Maple Glazed Atlantic Salmon Fillet
Parsnip Roesti and Spiced Apple Compote*

Duo of Chocolate Mousse

Irish Cream & Swiss Mocha

Italian Wafers, Chocolate Liqueur Scented Berries

*\$65 per person
Plus taxes and gratuities*

*Executive Chef
Dylan Tulloch*

*Senior Sous Chef
Allan Smith*