



# STIR THINGS UP.

## VALENTINE'S DAY MENU 2010

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### FIRST COURSE

#### **Aged Irish Cheddar Fondue**

A delicious blend of Aged Wisconsin Cheddar Cheese with Guinness Beer. Dippers to include French, Rosemary and Honey Wheat Bread.

### SECOND COURSE

#### **Strawberry Spinach Salad**

Fresh bed of Spinach, Strawberries, Toasted Almonds, Dried Cranberries and Feta Cheese with Poppy Seed Dressing.

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### THIRD COURSE

#### **Entree - Choose One**

Surf & Turf - Lobster Tail, Center Cut Filet Mignon, Chicken Breast, Pork, White Shrimp, Crab Stuffed Ravioli

Choice Cuts - Center Cut Filet New York Strip, Pork, Chicken Breast, Teriyaki Sirloin, Chicken Potstickers

Homemade Vegetable Bouillon Cooking Style, Veggie Bowl with Yellow Potatoes, Baby Carrots, Asparagus

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### FOURTH COURSE

#### **Milk Chocolate Fusion**

Milk Chocolate Fused with Mango and Passion Fruit Liqueur.  
Dippers to include Fresh Fruits, Assorted Cakes and Cheesecake

**\$120 per couple**

Tax and 20% gratuity not included.

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### LOVE POTIONS

#### **PASSIONATE KISS**

Feel the spark with SKYY Infusions Passion Fruit vodka, orange, lemon, basil and Cantine Maschio Prosecco Brut.

#### **XTC MARTINI**

A seductive blend of X-Rated Fusion liqueur, strawberries, lemon and basil topped with a splash of Cantine Maschio Prosecco Brut.

#### **EXOTIC MOJITO**

X-Rated Fusion liqueur and SKYY Infusions Citrus vodka turn this twist on the classic Mojito into an aphrodisiac!

\*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.