

# Welcome to the Sunset Terrace

## February 13th & 14th, 2010

### *Tonight's Menu*

## First Course

Canadian Lobster Ravioli  
*smoked tomato broth, mustard greens*

Roasted Portobello Pavè  
*arugula emulsion, asparagus risotto*

Hawaiian Yellowfin Tuna Tataki  
*carrot fennel salad, lemongrass vinaigrette*

Coriander Crusted Beef Carpaccio  
*shiitake bacon, capers, fried shallot*

## Second Course

Waldorf Salad  
*apples, candied walnuts, grapes,  
cinnamon honey dressing*

Classic Caesar  
*romaine lettuce, herbed croutons,  
Parmigian-Reggiano cheese*

Roasted Duck Consommé  
*country ham mousse profiterole*

Jumbo Shrimp Cocktail  
*cilantro cocktail sauce and lemon*

## Entrées

Poached Maine Diver Scallops  
*white chocolate, blood orange Champagne gastrique,  
Yukon potato galette*

Prime Beef Tournedos "Santa Fe"  
*corn chili relish, sautéed lobster, sauce béarnaise*

Maple Leaf Farms Duck Breast  
*roasted beets, caramelized honey, lavender cream*

Seared Alaskan Halibut  
*forest mushroom ragout, crispy polenta*

"Angry" Canadian Lobster  
*Thai chili, basil, orange zest*

Colorado Lamb Roulade  
*roasted cauliflower puree, broccoli rabe, veal demiglace*

## Dessert

New York Style Cheesecake  
*berry compote*

Flourless Chocolate Torte  
*pistachio ice cream, warm cherry sauce*

\$75

# *Happy Valentine's Day!*

## *The Wines*

### **First Course**

Jean-Luc Joillot Cremant de Bourgogne, France NV

### **Second Course**

Paso a Paso Verdejo, Spain 08

### **Third Course**

Ferrari Carano Chardonnay, Alexander Valley 07

or

Montes Cabernet Sauvignon, Chile 08

### **Dessert**

St. Supery Moscato, Napa 08

\$25