

THE  
GARDEN COURT

*Valentine's Day Dinner*

*Tuesday, February 14, 2012*

LEMON POACHED SHRIMP  
Thai Cocktail Sauce

*Gloria Ferrer Blanc de Noir*



TABLE SIDE CAESAR SALAD  
Hearts of Romaine, Shaved Grana Padano, Focaccia Croutons

*Groth Chardonnay*



DUCK CONFIT MACARONI AND CHEESE  
Aged Cheddar, Roasted Shallots, Crispy Panko

~ or ~

PAN SEARED BLACK COD  
Baby Spinach, Ginger Broken Rice, Soy Lime Gastrique

*Buena Vista Carneros Pinot Noir*



STEAK DIANE  
Haricot Vert, Roasted Fingerling Potatoes

~ or ~

Portobella Wellington

*Magnolia Grove Cabernet*



CRÊPES SUZETTE

~ or ~

CHOCOLATE FLOURLESS CAKE  
Grand Marnier Crème Anglaise

\$75 per person  
\$100 per person with wine pairing selections

Executive Chef Jesse Llapitan

Prices exclusive of tax and gratuity.