

Cumberland Club

Valentine's Dinner Menu

February 14, 2009

Appetizers

Lobster Stew

10



Wild Mushroom Tartlet over Greens with Roasted Pepper Coulis

10



Jonah Crab Claw Cocktail with Avocado

10

Salads

Arugula tossed in Citrona with Shaved Parmesan & Grilled Radicchio



Spinach & Gorgonzola with Warm Bacon Dressing & Red Wine Poached Pears

— Intermezzo of Sorbet —

Entrees

Grilled Beef Tenderloin Wellington with
Red Wine Demiglace, Whipped Potatoes & Vegetables

32



Pan Seared Scallop over Lobster & Mascarpone Tortellini in
Roasted Tomato Coulis with Spinach & Basil Oil

29



Maple Seared Duck Breast with Raspberry Demiglace over
Caramelized Onion & Leek Au Gratin Potatoes & Vegetables

26



Herb Seared Cod with Mussels, Fennel, Herbs & Julienne Vegetables over
Israeli Cous Cous

26



Mushroom Risotto with Fried Artichokes & Basil Roasted Tomatoes
with Feta Cream Drizzle over Baby Arugula

22