

Valentine's Dinner at **River Rock Grill**

Saturday, February 13 | 6p.m. | \$60 per person

Seven-Course Amore Prix Fixe Menu

Course One *Amuse-bouche*

Beef and Lobster Carpaccio

OR

Wild Mushroom and Gruyère Gougères with Aged Balsamic Vinegar

Course Two

Fresh Oysters with Champagne Mignonette

Pan-seared Foie Gras with Fig Compote and Crostini

Fresh Artichoke stuffed with Spinach, Pancetta and Cheese with Hollandaise Sauce

Course Three

Roasted Butternut Squash Soup

OR

Chilled Avocado Soup with chopped Prawns and Clementine Chili Oil

Course Four

Baby Spinach Salad with Strawberries, Candied Almonds and Maytag Bleu Cheese

OR

Bitter Greens with Poached Egg and Prosciutto Bits

Course Five *Intremezzo*

Passion Fruit and Champagne Granite

Course Six

Cioppino

Braised Osso Bucco with Sage and Parmesan Polenta with Sundried Tomato Demi-glace

Roasted Cornish Game Hens over Couscous with a preserved Lemon and Saffron Sauce

Course Seven

Variety of seven "mini" desserts ... or "seven deadly sins"

Mini Raspberry Pavlovas

Shot Glass Desserts (2): Lemon Curd and S'mores

Mini Éclair filled with Vanilla Bean Diplomat Crème

Deconstructed Chocolate Covered Strawberries (Sorbet Bites with Hardened Chocolate)

Macaroons

Gold-flecked Dark Chocolate Truffle