



# Valentine's Day 2010

## Appetizers

### House Smoked Salmon & Chilled Gulf Shrimp

Minced Onion, Egg, and Capers  
Cognac Cream Cocktail Sauce  
Toasted Brioche  
sixteen

### Chèvre Tomato Ravioli

Goat Cheese, Roasted Tomato & Basil Filled Pasta Pillows  
Presented on Forest Mushroom Ragout  
Red Pepper Coulis  
twelve

## Salad

### Chopped Hearts of Romaine

Seasoned Croutons, Classic Caesar Dressing  
eight

### Field Greens

Shafra Blue Cheese  
Strawberries and Candied Walnuts  
Aged Balsamic Vinaigrette  
eight

## Soup

### Golden Tomato Consommé

Double Clarified Broth  
Vine Ripe Tomatoes and Chicken Quenelles  
six

### Palm Court Lobster Bisque

Maine Lobster and Dry Sack Sherry  
eight

## Intermezzo

### Sorbet

## Entrées

### Steak & Lobster

Filet Mignon Paired with Australian Lobster Tail  
Smoked Gouda Potato Puree  
Red Wine Demi Glaze, Drawn Butter  
forty six

### Veal Parisienne

Pan Seared Veal Medallions  
Potato Towers Noisette  
Lemon Parsley Beurre Blanc  
thirty six

### Oven Roasted Icelandic Halibut

Maryland Blue Crab, Petit Vegetables  
Tomato Saffron Broth  
thirty six

### Roast Long Island Duckling

Grand Marnier Flambé  
Wild Rice Medley  
thirty six

### Vegetarian Creation Du Chef

Ask Your Server  
twenty five

## Desserts

### Tiramisu

Chocolate Kahlua and  
Mascarpone Mousse  
Espresso Dipped Ladyfingers  
Rich Chocolate Ganache  
nine

### Fresh Fruit Medley For Two

Served with Sour Cream, Brown Sugar  
and Warm Chocolate Fudge  
nine

## Palm Court Restaurant

at the Scottsdale Resort & Conference Center  
7700 E. McCormick Parkway  
Scottsdale, AZ 85258  
480-596-7520  
[www.TheScottsdaleResort.com](http://www.TheScottsdaleResort.com)

\*Prices do not include tax and 21% gratuity. Reservations strongly advised.