



Valentine's Day

2012

Prix Fixe Menu

6:00pm - 10:00pm

Reservations Strongly Recommended

To Begin

House Smoked Salmon & Chilled Gulf Shrimp
Minced Onion, Egg, and Capers
Cognac Cream Cocktail Sauce
Toasted Brioche

OR

Chèvre Mushroom Ravioli
Goat Cheese & Basil Filled Pasta Pillows
Presented on Sautéed Forest Mushroom
Roasted Tomato Coulis

Soup & Salads

Golden Tomato Crab Bisque
Creamy Purée of Maryland Blue Crab
and Tomato

OR

Field Greens
Shafte Blue Cheese
Strawberries and Candied Walnuts
Aged Balsamic Vinaigrette

OR

Chopped Hearts of Romaine
Seasoned Croutons, Classic Caesar Dressing

Sorbet

Entrées

Vegetarian Creation Du Chef
Black Truffle Parmesan Cream Risotto
Marinated Grilled Artichoke Hearts,
Zucchini, Sweet Maui Onion, Asparagus
and Vine Ripened Tomato
Roasted Garlic Grilled Crostini
sixty-two

Veal Parisienne
Pan Seared Veal Medallions
Fingerling Potato Noisette
Lemon Parsley Beurre Blanc
sixty-six

Oven Roasted Icelandic Halibut
Maryland Blue Crab, Petit Vegetables
Tomato Saffron Broth
sixty-eight

Steak & Lobster
Filet Mignon Paired with Australian Lobster Tail
Smoked Gouda Potato Purée
Red Wine Demi Glaze, Drawn Butter
seventy-two

Desserts

Chocolate Flourless Heart
With a Treasure Chest of Truffles and
Chocolate Dipped Strawberries

OR

Apricot Mascarpone Tart
Sweetened Mascarpone Dried Apricot Marmalade
Baked in a Buttery Almond Crust

Palm Court

Restaurant

at the Scottsdale Resort & Conference Center

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