

## *Clubhouse*

### *Valentines Menu 2012*

#### *Appetizers*

##### *Oak Leaf lettuce Salad*

*Pomegranate seeds, Toasted Almonds, Goat Cheese, Champagne Vinaigrette*

##### *Oyster Asiago*

*Baked with Sautéed Spinach, House-made Bacon, Asiago Cheese & Shallots*

#### *Soup*

*Vanilla Scented Lobster Bisque*

#### *Entrée*

##### *Pan Seared Sea Scallops*

*Creamy Risotto with Asparagus Tips*

##### *Chataubriand for Two*

*Truffle infused Potato Gratin, Bundle of Vegetables & Béarnaise Sauce*

##### *Pan Seared Duck Breast*

*Ragout of White beans & Pennsylvania Mushrooms, Port Wine Fig Reduction*

##### *Grilled Bone in Veal Chop*

*Garlic & Rosemary Mashed Potatoes, Roasted Brussels sprouts Dijon Butter Blanc Sauce*

#### *Desserts*

##### *Fondue for Two*

*Chocolate, Marshmallows, Fruit, Pretzels & Rice Krispies*

##### *Classic Red Velvet Cake*

*Cream Cheese Icing*

##### *Lemon Raspberry Meringue*

*Sweet Short Bread with lemon Cream, Raspberry & Lemon Meringue*

