

Valentine's Day

Bay View Restaurant at The Inn at the Tides

Sunday, February 14, 2010

First Course

Roasted Baby Beets – arugula, blood orange, sheeps milk feta - **\$8.50**

Dungeness Crab, Mango & Avocado Tower - **\$12.50**
mâche lettuce, ruby grapefruit citronette

Traditional Caesar Salad – garlic croutons, Parmigiano-Reggiano cheese - **\$7.50**

Lobster Bisque – brandy and lobster garnish - **\$7.50**

Main Course

Tagliatelle Pasta with Scallops, Prawns & Mushrooms - **\$19**
lemon-scented cream sauce, Parmesan cheese

Grilled Filet of Salmon - **\$22**
lobster medallions, Champagne-butter sauce

Breast of Chicken – **\$24**
ragout of baby artichokes, oven-roasted tomatoes
black olives, natural herb jus

Pine Nut-Crusted Rack of Lamb - **\$29**
Yukon-gold mashed potatoes, rosemary infused lamb jus

Grilled Fillet of Beef - **\$28**
golden chanterelle mushrooms, fingerling potato hash, sautéed rapini

Dessert

Chocolate Decadence, raspberry sauce - **\$8**

Grand Marnier Cheesecake - **\$8**

Strawberries Romanoff – vanilla ice cream, orange syrup, mint chiffonade - **\$8**