

State Room

Valentine's Day 2012

First Courses

Firecracker Shrimp with Mango Salsa \$11

Vegetable Sushi Roll with Pickled Ginger, Wasabi and Soy Sauce \$9

Lavender Fennel Goat Cheese Cake with Gingered Quince and Chicago Flats \$10

Salads

Garden Salad
Cucumber, Tomato and Red Onion \$4

Caesar Salad
Crisp Romaine, Parmesan, Croutons \$5

Asparagus and Fingerling Potato Salad
with Beet Chips and Honey Mustard Vinaigrette \$6

Soups

Roasted Vegetable \$3.50

Tomato Bisque \$3.50

Main Courses

Vegetable Pot Stickers with Chinese Vegetables, Sticky Rice and Hoisin Dipping Sauce
\$18

Pan-Sauteéd Great Lakes Walleye, Broccoli Rabe, Fennel Sausage, Lemon Herb Aioli
\$19

Tamarind Glazed BBQ Salmon, Napa Cabbage and Bibb Lettuce Slaw with Light Mirin
Dressing \$23

Fennel Pollen & Tarragon Pan-Seared Scallops, Fondue of Salsify, Fennel and Leeks
\$25

Herb Grilled Chicken Breast, Cappelini, Red Pepper Coulis and Parmesan \$19

Char-Grilled Filet Mignon with Buttermilk Mashed Potatoes, Asparagus and Jus Lié
\$24

Duo of New England Lobster Tail & Filet Mignon, Whipped Potatoes, Asparagus,
Demi-Glace \$39

Beef Short Rib Spring Rolls, Green Leaf Lettuce, Rice Noodles, Sweet and Sour Dipping
Sauce \$19

Lobster Casserole with an Array of Leeks, Red Pepper and Celery \$22

Desserts

Chocolate Truffle Cake
Raspberry Sauce, Chantilly Cream \$6

Raspberry Passion
Yellow Genoise, Raspberry Mousse, Passion Fruit \$6

Mocha Latte Torte
Yellow, Genoise, Bittersweet Chocolate Ganache, Light Coffee Mousse \$5

Key Lime Tart
Short Crust Pastry Shell, Key Lime Curd, Toasted Coconut \$5

Crème Brulee
Silky Custard with a Crunchy Carmelized Sugar Crust \$5