

# *YCC Valentines Dinner 2012*

*Complimentary Roederer Estate Brut*

*Choice of one shared complimentary appetizer per couple*

*\* Filet Mignon Bruschetta \**

*Kona coffee spiced beef tenderloin with red onion marmalade  
on baguette crisps with Gorgonzola bleu cheese.*

*Or*

*\* Seared Scallops with Hoisin Butter Sauce \**

*Tender Canadian Sea Scallops pan-seared in Asian sweet butter sauce  
and set atop sautéed baby spinach.*

*Choice of Strawberry and Feta Spinach Salad,  
Romano Caesar Salad or Creamy Seafood Bisque.*

## *Dinner Selections*

*\* Filet Oskar \**

*An eight ounce center-cut Beef Tenderloin steak, flame broiled  
and served under Lobster Claws, artichoke hearts and sauce Béarnaise.  
Twenty Seven Dollars*

*\* Canadian Lobster Tail \**

*A Jumbo 18-ounce Canadian cold water lobster tail,  
steamed and broiled with drawn butter.  
Forty-six Dollars*

*\* Regal Prawns \**

*Five Jumbo Shrimp topped with a brandy-spiked béchamel sauce,  
brushed with tangy Char Siu sauce and finely chopped smoked bacon.  
Twenty-six Dollars*

*\* Parmesan Crusted Halibut \**

*Flaky tender Alaskan Fillet with Parmesan cheese breadcrumbs,  
served under a Lemon-Dill beurre blanc sauce with fresh Meyer lemon zest.  
Twenty-one Dollars*

*\* Chicken Marsala \**

*Chicken breast cutlets lightly floured and pan-fried, plated under an Italian fortified  
wine reduction with wild mushrooms. Served on al dente Fettuccini pasta.  
Eighteen Dollars*

*All dinners include choice of Fingerling potatoes or Parmesan Risotto.*