

TIMBERLINE LODGE

Valentine's Day Dinner

Amuse Bouche

*Pacific Dungeness Crab and Avocado Napoleon,
Mango-Coriander Crème Fraiche*

Appetizer

Pan Seared Diver Scallop, Timberline Tasso and Sauce Maltese

Soup or Salad

Sweet Hearts of Romaine

*Balsamic-Ported Strawberries, Chevre, Candied Walnuts
and Honey-Pomegranate Vinaigrette*

Grilled Shrimp Bisque with Brandied Cream

Intermezzo

Guava-Peach Granita

Entrees

Champagne and Clementine Scented Lobster

Saffron Shrimp Risotto, Griddled Asparagus and White Truffle Beurre Blanc

Crab Stuffed Strawberry Mountain Beef Tenderloin

Red Onion Whipped Potato, Sherried Morel Cream, Braised Swiss Chard

Duckling Breast Roulade

Almond-Fig Stuffing, Glazed Baby Carrots, Bing Cherry-Port Chutney

Prosciutto Wrapped Lamb Mignon

*Red Onion Whipped Potato, Braised Swiss Chard, Glazed Baby Carrots,
Huckleberry-Mint Demi Glace*

Gruyere and Serrano Ham Stuffed Breast of Pheasant

Wild Rice Pilaf, Griddled Asparagus, Truffled Beurre Blanc

Cheese

Tasting of International Cheeses

Dessert

Chocolate Trio for Two

*Decadent Cognac and Chocolate Fudge Cake, Chocolate Amareno Cherry Mousse Tower,
Chocolate Truffle with White Chocolate Cocoon*

"Strawberry Shortcake"

*Sweet Wine Scented Sponge Cake, Grand Marnier Soaked Strawberries,
Zabaglione and Chantilly Cream*

Friandise

Petit Fours