Wine By the Glass
Our House Champagne* Cristalino $9.75
Moet & Chandon Brut Imperial $14.75

WHITE
Covey Run Chardonnay $8.50
Washington State ’02
Geyser Peak Sauvignon Blanc $9.50
California ’02
Bacaro Pinot Grigio $9.50
Italy ’01

RED
Canyon Road Merlot $8.50
California ’01
Estancia Vineyards Cabernet $9.50
California ’00
Chateau Cote du Mona $10.50
Bordeaux, France ’00

Winter Drink Specials
Drinks to make the occasion $10

Adam’s Apple Martini
apple infused vodka, sour apple schnapps,
splash of applejack and lemon

Pear-Vanilla Martini
Russian vodka infused with fresh anjou pear & vanilla,
vanilla liquor & poire sorbet shaken with ice

Mudslide Martini
vodka & Bailey’s with Kahlua drizzled in
glass rimmed in chocolate

Eve’s Garden of Eden
nectars of peach, banana & cassis
pineapple & french raspberry liquor
blended in to pineapple vodka

The Commisar’s Cosmo
russian cranberry infused vodka, fresh squeezed
lemon juice & Grand Marnier

Winter Apple Cider Infusion
french Calvados, apple jack & Granny apple cider

Romance Your Sweetheart
Valentine’s Day
Saturday, February 14, 2004

Crystal Room
5:00 pm - 6:30 pm
$89* per person & a glass of
Moet & Chandon champagne per person

7:00 pm - 9:00 pm / 9:00 pm - 11:00 pm
$149* per person & a bottle of
Moet & Chandon champagne per couple

11pm - close
$55* per person and a glass of
Moet & Chandon champagne per person

Valentine’s Day includes:
Three Course Dinner
Complimentary Roses & Chocolates
Romantic Strolling Guitarists
Complimentary Tavern on the Green
Champagne Flutes
Live Ice Carving Show

All Other Rooms
5:00 pm - 6:30 pm
$69* per person & a glass of
Moet & Chandon champagne per person

7:00 pm - 9:00 pm / 9:00 pm - 11:00 pm
$99* per person & a glass of
Moet & Chandon champagne per person

11:00 pm - close
$55* per person & a glass of
Moet & Chandon champagne per person

All Kids (under 12 years old), All Rooms...
half off the corresponding adult price

*All prices above do not include 8.625% sales tax
and 18% service charge or additional beverages.

1/29/04
Winter Dinner Menu

**First Course**

- **FRENCH ONION SOUP**
  - gruyère crust
- **LOBSTER BISQUE**
  - tarragon crème fraîche
- **CAESAR SALAD**
  - parmesan cheese croûton
- **MIXED GREEN SALAD**
  - champagne truffle vinaigrette,
  - boursin-pistachio black bread croûton
- **PENNE ALLA NORMA**
  - roasted plum tomatoes, eggplant, mozzarella
- **FETTUCCINE**
  - wild mushroom sauce
- **CRAB CAKES**
  - roast peppers, shiitake mushrooms,
  - dijon mustard sauce
- **SHRIMP COCKTAIL**
  - classic cocktail sauce
- **OYSTERS ON THE HALF SHELL**
  - mignonette sauce
- **FRUITS DE MER PLATTER**
  - lobster, jumbo shrimp, crab, oysters, mussels, trio of sauces

**Side Dishes**

- $7 each
  - Haricots Verts
  - Sautéed Wild Mushrooms
  - Steamed Spinach
  - Asparagus
  - French Fries
  - Mashed Potatoes

**Winter Pre-Theatre Dinner**

- **Appetizer**
  - Lobster Bisque
  - Caesar Salad
  - Penne Alla Norma
  - Shrimp Cocktail ($6 Supplement)
- **Entrée**
  - Fines Herbes Crusted Salmon
  - Braised Lamb Shank
  - Chicken Gruyère
  - Fettuccine
  - Filet Mignon ($8 Supplement)
- **Dessert**
  - Cheesecake
  - Classic Crème Brûlée
  - Dark Chocolate Cake

**Second Course**

- **PENNE ALLA NORMA**
  - roasted plum tomatoes, eggplant, mozzarella
- **SPAGHETTI ALL’ARAGOSTA**
  - half lobster, roasted tomato sauce
- **FETTUCCINE**
  - wild mushroom sauce
- **CRAB CAKES**
  - roast peppers, shiitake mushrooms,
  - dijon mustard sauce
- **CHICKEN GRUYÈRE**
  - steamed spinach, black truffle sauce
- **FINES HERBES CRUSTED SALMON**
  - balsamic beet coulis, horseradish cream
- **STRIPED BASS**
  - steamed spinach, lemon beurre blanc
- **PAN SEARED SEA SCALLOPS**
  - green split peas, bacon, sweet potatoes
- **BRAISED LAMB SHANK**
  - polenta, rosemary red wine sauce
- **ROAST RACK OF PORK**
  - prune and apricot stuffing, red cabbage,
  - mashed potatoes
- **FILET MIGNON**
  - haricots verts, mashed potatoes, béarnaise sauce

**Winter Prix Fixe Dinner**

- **Appetizer**
  - Lobster Bisque
  - Caesar Salad
  - Penne Alla Norma
  - Crab Cakes ($6 Supplement)
- **Entrée**
  - Fines Herbes Crusted Salmon
  - Roast Rack of Pork
  - Chicken Gruyère
  - Braised Lamb Shank
  - Filet Mignon ($8 Supplement)
- **Dessert**
  - Cheesecake
  - Classic Crème Brûlée
  - Dark Chocolate Cake

**COFFEE OR TEA**

- For Parties of 8 or more, 20% Service Charge will automatically be added to your bill.

**FOR PARTIES OF 8 OR MORE, 20% SERVICE CHARGE WILL AUTOMATICALLY BE ADDED TO YOUR BILL.**

**ENTREE SHARING CHARGE:** $10.00 PER PERSON

**John M. Milito, Executive Chef**