



dayton street grille

Valentine's Dinner 2010: February 12 – 14

First course

Arugula with roasted butternut squash, spiced pecans, pickled onions, spiced pear vinaigrette

Organic mixed greens with gorgonzola, toasted black walnuts, Roasted shallot and sherry vinaigrette

Lobster bisque with chive cream

Second course

Citrus crusted skate wing, Jerusalem artichoke-fennel hash, veloute, fennel grapefruit salad, red wine gastrique

Suggested Sauces: Saffron rouille, Caribbean jerk, tomato ginger jam

Pan roasted chicken, green apple-vanilla puree, oyster mushrooms, haricot verts, plumped apricots, rosemary-cognac jus

Suggested Sauces: red pepper relish, cinnamon orange marmalade, smoked paprika

Grilled hanger steak, balsamic red onions, sautéed garlic spinach, roasted baby red potatoes, asparagus

Suggested Sauces: b2 steak sauce, tiger sauce, Chimichurri

Third course

Dessert for 2 shared

Chocolate mousse with passion fruit and Chambord, truffles and chocolate specialties

Three-course meal for two: \$50