

Valentine's Dinner

McKay Cottage Restaurant

February 14th, 2010

Dinner includes two glasses of wine per person (red, white or sparkling) & a glass of dessert wine

Appetizers

Wild Mushroom Risotto Fritters

stuffed with cambazola and served with fire roasted red pepper aioli

Bay Scallops Gratin

Sweet & tender scallops, parmesan, lemon butter and toasted prosciutto

Caramelized Onion, Roasted Fennel and Gruyère Tart

Buttery crust, sweet onions, fennel and pancetta baked to perfection

Soup or Salad

Oregon Dungeness Crab Chowder

Creamy & comforting roasted corn chowder topped with fresh Oregon Dungeness Crab

Roasted Butternut Squash Salad

Arugula, toasted walnuts, dried cranberries, shaved Parmesan and warm cider vinaigrette

Entrées

New Zealand Rack of Lamb

Rosemary country mustard rub and Pinot Noir lamb jus, fingerling potatoes and fried parsnips

Pan Seared Wild Salmon

Topped with ancho chile butter on sweet onion quinoa with pancetta roasted green beans

Java Crusted NY Strip Steak

Pan seared & oven roasted, drizzled with demi-glaze served with red potato hash & roasted asiago cauliflower

Desserts

Goopy Chocolate Gateaux

With homemade vanilla bean ginger ice cream

Cherry Garcia Cheesecake

Classic NY cheesecake, topped with cognac cherries and shaved Callebaut chocolate

"True Love Cookies"

Assorted homemade shortbread cookies with warm chocolate and caramel dipping sauces