

VALENTINE'S DAY BUFFET
Saturday, February 13, 2010

Sauté station

Seared Ahi tuna with lotus root, baby bokchoy, and soy lime glaze
Steamed baby clams in a saffron tomato fumet
Shrimp scampi over bowtie pasta

Sushi station

Fresh made to order California Roll, Smoked salmon roll, Shrimp and vegetable roll and crispy salmon roll garnished with ponzu sauce

Carving station

Oven roasted prime rib of beef with au-jus
Fennel, caraway and garlic rubbed leg of lamb with a red wine reduction

Hot line

Baby Quail roasted in Indian spices with bacon cabbage and green lentils
Grilled Swordfish steaks with couscous and fresh fruit relish
Seared medallions of pork loin on a bed of caramelized onions and sweet potato gastric
Roasted garlic and gorgonzola mashed potatoes
Fresh seasonal baby vegetables
Selection of fine cheeses
Fresh seafood ceviche

Soup station

Seafood lemon grass bisque with crème fraiche

Cold station

Wilted Spinach salad with ribbons of smoked duck breast, crasins and bacon lardons
Fresh Caesar salad
Assorted baby lettuces and toppings
Fresh seasonal fruits and garnishes
Antipasto platter

Valentine's Buffet Dessert Menu

Chocolate Mocha Pistachio Tart

Fresh Raspberry Tart

Cherry Pomegranate Parfait

Warm Caramel Cocoa with Hazelnut Biscotti Chips

Mission Fig Goat Cheese Purses

Single Estate Venezuelan Chocolate Truffles

Chocolate Fountain with Fresh Fruit and Pound Cake

Fresh Fruit Meringue Baskets

Lemon Passion Fruit Cheesecake

Salted Pecan Blue Cheese Galettes

Caramelized Banana Crepes with Vanilla Ice Cream

75/ per Lover!!

The price includes the Gondola ride to Needles Lodge