

STERLING'S

VALENTINES 2012

FIRST COURSE

Duet of Fresh Lobster and Asparagus Bisques
with Crème Fraiche

SECOND COURSE

Chopped Salad with Duck Confit
garnished with Fresh Raspberries and Raspberry Vinaigrette

ENTREE

Choice of

Tournedo of Filet Mignon
topped with seared Foie Gras and Bearnaise with Cognac Glace, Gratin
Dauphinoise Potatoes and Fresh Vegetables.

or

Filets of Dover Sole filled with King Crab
Served with Saffron Risotto, White Wine Butter Sauce and Baby
Vegetables

DESSERT

Terrine of Chocolate Truffle Mousse with Almond Nougatine,
bitter sweet Chocolate Mousse served with Anglaise, Raspberry and Strawberry
Sauce

CAFE

85 for two

Korbel Chardonnay Sparkling Wine
Bottle 16.00