



Valentine's Day 2012

Four-Course Dinner Menu

First Course (Choose One)

Pavilion Crab Bisque
Wild Mushrooms on Crostini

Second Course

Caesar Salad or Pavilion House Salad

Third Course

Pan Seared Salmon with Orange Ginger Buerre Blanc Glaze
Served with Rice Pilaf and Fresh Vegetable \$29.95

Range Chicken Marsala
Served with Rice Pilaf and Fresh Vegetable \$29.95

Mahi Mahi with Scallop and Shrimp Ragout
Served with Rice Pilaf and Fresh Vegetable \$35.95

Center Cut Roast Prime Rib of Beef, Au Jus
Served with Garlic Mashed Potatoes and Fresh Vegetable \$35.95

Roasted Duck with Orange Sauce
Served with Garlic Mashed Potato and Fresh Vegetable \$39.95

Seared Tenderloin of Beef with Cognac Demi Glace
Served with Garlic Mashed Potatoes and Fresh Vegetable \$39.95

Grilled Rack of Lamb with a Balsamic Glaze
Served with Garlic Mashed Potatoes and Fresh Vegetable \$44.95

Dessert

Chocolate Lovers' Decadent Dessert

Sales Tax and 20% Service Charge will be added to each check