



Valentine's Dinner Menu

Appetizers

Baked Brie and Pistachios

Balsamic Caramel, Baby Frisee & Baby Carrot Salad, Black Truffle Vinaigrette

House Smoked Sturgeon

*Egg & Dill Salad, Domestic Spoonbill Caviar, Citrus Crème Fraiche
Micro Mix*

Scallop & Oyster Gratin

*Spinach, Hedge Hog Mushrooms, Celery Root, Nutmeg
Gruyere Sauce & Bread Crumbs*

Wild Boar, Sweet Bread & Sour Cherry Terrine

*Red Onion Marmalade, Whole Grain Mustard, Cornichon, Pickled Beet Puree
Brioche*

Soup / Salad

Winter Squash & Sweet Spices Veloute

Crispy Leek & Toasted Pumpkin Seeds

Organic Mesclun Salad

*Dried Sour Cherries, Toasted Walnuts, Apples, Sunflower Seeds
Aged Balsamic Vinaigrette*

Entrees

Roasted Shetland Organic Salmon

*White Bean Puree, Sautéed Sunchoke, Fennel, Bacon & Chestnuts
Sherry Beurre Blanc*

Pan Seared Grouper

*Watermelon Radish & Butternut Squash Brunoise, Parsnips Puree
Shaved Brussels Sprouts, Truffle Beurre Blanc*

Hudson Valley Rohan Duck Breast

*Celery Root, Salsify, Duck Bacon, Sweet Potato Puree, Savory Cabbage
Duck Sauce*

Pan Seared Filet Mignon

*Fingerling Potatoes, Wild Mushrooms, Split Peas, Parsnips Puree
Fried Cauliflower, Cabernet Sauce*

Australian Lamb Rack

*Turnips, Sautéed Swiss Chard, Roasted Garlic, Friend Chick Peas, Shepherd Pie
Chorizo Sauce*

Desserts

***Chocolate & Coconut Mousse Cake, Amarena Cherries, Caramel Sauce
(Dessert for 2)***

Grand Gala Marinated Strawberries, Vanilla "Crème Chiboust"

Four-Course Menu \$85 / Paired with 4 Wines (4 oz. pour) \$125
Choice of Appetizer, Choice of Soup or Salad, Choice of Entrée & Dessert

**18% service charge will be added to parties of 6 or greater*

Executive Chef Jerome Bacle

Sommelier Brian Egebrecht

Thursday, February 14, 2013 5:00 pm – 9:00 pm

8989 Archer Avenue Willow Springs, IL 708.839.8000 www.Courtright's.com