



**VALENTINES DAY AT QUEENSVIEW STEAKHOUSE**  
**Tuesday, February 14, 2012**

**\$85 PER PERSON**

**AMUSE BOUCHE**

CHEF'S FRESH CREATION TO AROUSE THE PALATE

**1<sup>ST</sup> COURSE**

ALSATIAN SALAD, MIXED BABY LETTUCE, SHAVED GALA APPLES, CANDIED PECANS, POINT REYES  
BLUE CHEESE & APPLE CIDER VINAIGRETTE

MAINE LOBSTER BISQUE, DICED MAINE LOBSTER MEAT & TAHITIAN VANILLA  
CRÈME FRAICHE

MEDITERRANEAN CHOPPED SALAD, ROMAINE HEARTS, BLUE LAKE BEANS, YELLOW WAX BEANS,  
CUCUMBER, TEARDROP TOMATOES, GOATS MILK FETA CHEESE, KALAMATA OLIVES & REDWINE  
VINAIGRETTE

**2<sup>ND</sup> COURSE**

SCOTTISH SMOKED SALMON, BABY ARUGULA & SHAVED RED ONION, CITRUS VINAIGRETTE, HARD  
EGG, CAPER, CRÈME FRAICHE, CIABATTA TOAST POINTS

SASHIMI SAMPLER, JAPANESE HAMACHI, SCOTTISH SALMON, TUNA, SEARED ALBACORE

RED & YELLOW BEET STACK, BLACK PEPPER WHIPPED GOAT CHEESE, TOASTED PISTACHIO NUTS,  
WHITE TRUFFLE OIL, AGED BALSAMIC VINEGAR & MICRO BEET GREENS

**3<sup>RD</sup> COURSE**

FILET MIGNON OSCAR, CERTIFIED ANGUS BEEF, ALASKAN KING CRAB, WHITE ASPARAGUS &  
SAUCE BEARNAISE

6 OZ MAINE LOBSTER TAIL, TARRAGON WHITE WINE BUTTER

“SIMPLY FILET” 7 OZ CERTIFIED ANGUS BEEF GRILLED TO PERFECTION

PAN SEARED DIVER SCALLOPS, TOMATO CAPER FONDUE, BEURRE BLANC

OVEN ROASTED SCOTTISH SALMON, PORTWINE GLAZED ONIONS

**SIDES**

**CHOICE OF ONE**

HERB ROASTED RED POTATOES, CARAMELIZED SHALLOTS & CRISPY APPLEWOOD SMOKED BACON,  
CHIVE CRÈME FRAICHE

SAUTEED MUSHROOM TRIO WITH FRESH THYME & SHALLOTS

FRESH ASPARAGUS

CREAMY POTATO AU GRATIN, DAIRY FRESH CREAM, GRATED REGGIANO PARMESAN CHEESE

**4<sup>TH</sup> COURSE**

VANILLA BEAN CRÈME BRULEE, CHOCOLATE DIPPED ESPRESSO BEANS, WHIPPED CREAM & MICRO  
MINT GARNI

KEY LIME TART, TOASTED MERINGUE, RASPBERRY COULIS & CANDIED LIME ZEST

GODIVA SWISS CHOCOLATE GANACHE CAKE FOR TWO WITH RASPBERRY COULIS (1 PER COUPLE)