



VALENTINES DAY AT PARKERS' LIGHTHOUSE
Tuesday, February 14, 2012

\$60.00 PER PERSON

1ST COURSE

ICEBURG LETTUCE WEDGE, POINT REYES BLUE CHEESE DRESSING, DICED TOMATO AND
APPLE WOOD SMOKED BACON

PARKERS' CLAM CHOWDER WITH TENDER OCEAN CLAMS, POTATO AND
HERB CRACKER

OYSTERS ROCKEFELLER, FRESH SHUCKED FANNY BAY OYSTERS, SPINACH, ANISETTE
LIQUEUR & PARMESAN CHEESE TOPPING

GULF WHITE SHRIMP COCKTAIL, SHAVED ROMAINE LETTUCE AND HOUSEMADE
COCKTAIL SAUCE

JUMBO LUMP CRABCAKE, ROASTED CORN SALSA & CHIPOTLE-AIOLI

2ND COURSE

MACADAMIA CRUSTED MAHI MAHI, PINEAPPLE SALSA, ROASTED RED POTATOES, MIXED
VEGETABLE CONFETTI, COCONUT-LEMONGRASS BROTH

7 OZ C.A.B. FILET, SAUTEED SEASONAL VEGETABLES, ROASTED RED POTATOES &
BEARNAISE SAUCE

GRILLED 6 OZ MAINE LOBSTER TAIL, BUTTER POACHED ASPARAGUS, LOBSTER MASHED
POTATOES & HOLLANDAISE SAUCE

PAN ROASTED SHELTON FARMS CHICKEN, SAUTEED SPINACH, CREAMY MASHED
POTATOES & ROASTED APPLE DEMI GLACE

CRAB & SHRIMP CRUSTED ATLANTIC SALMON, SALAD OF SHAVED FENNEL, ORGANIC
BABY ARUGULA, GRANNY SMITH APPLES, CITRUS VINAIGRETTE & WHITE TRUFFLE-
CAULIFLOWER PUREE

MISO-MIRIN GLAZED CHILEAN SEABASS, SESAME SAUTEED ASIAN VEGETABLES,
STEAMED RICE

SHARED DESSERT FOR TWO (CHOICE OF ONE PER COUPLE)

FUJI APPLE COBBLER, CRISPY STREUSAL TOPPING & VANILLA BEAN ICE CREAM

N.Y. STYLE CHEESECAKE, DRIED CHERRY COMPOTE, DAIRY FRESH WIPPED CREAM &
MICRO MINT GARNI

SWISS CHOCOLATE CAKE, CHOCOLATE TRUFFLE, RASPBERRY COULIS & DAIRY FRESH
WHIPPED CREAM