

## **2012 CHEZ BOB VALENTINES MENU**

### **SOUP**

CREAMY TOMATO BASIL SOUP

### **SALAD**

Cesar Salad  
Hearts of Romaine with our signature Cesar dressing  
and Reggiano Parmigiano

### **APPETIZER**

JUMBO SHRIMP COCKTAIL  
with sauce remoulade  
or  
FRUIT AND CHEESE PLATE  
Brie, Fontina, Chevre, and fresh fruit

### **ENTRÉE SELECTIONS**

SALMON EN CROUTE  
Baked in puff pastry and served with a pesto cream sauce

**OR**

BEEF WELLINGTON  
Filet mignon encroute with mushroom duxelle with Brandy peppercorn cream

**OR**

CHICKEN BREAST SALTIMBOCA MARSALA  
Penne pasta with a porcini marsala cream sauce

**OR**

SCALLOPS PROVENCAL  
Luscious diver scallops pan seared over a tomato white wine relish

### **DESSERT**

CREME BRULE  
or  
Decadent Dark Chocolate Cake

\* forty dollars per person, Forty Five dollars per person for Wellington or scallops