



Valentine's Dinner 2008

Amuse Bouche

Chef's treat for the beginning of a special night

1st Course

Choice of

Seared Sea Scallop

Herb crusted sea scallop served with pancetta and Camembert napoleon

Pork Tenderloin

Cherry stuffed pork tenderloin served with bitter chocolate gnocchi

2nd Course

Dia Mu Salad

Pea shoots tossed in strawberry balsamic vinaigrette with blackberries and almond brittle

Intermezzo

Candied Ginger

For cleansing the palate before entrée

3rd Course

Choice of

Veal Chop

Bone-in veal chop served with potato pave and brussel sprouts
Topped with charred tomato veal glace

Lobster Tail

Roasted lobster tail with orange poppy seed spätzle and marinated tomatoes
Topped with lobster cream

4th Course

Panna Cotta

Traditional panna cotta infused with pomegranate

6:00pm and 8:30pm Seatings

\$75 per person

Reservations Required

423-929-9007

www.gourmetandcompany.com