

Ragnars
Valentines Dinner
February 14, 2008

Appetizers

Baked oysters and crab on the half shell
Cheddar Crisps with roasted grape relish
Lobster mousse bouchees

Soup Selection

Velvety red pepper bisque with roasted japeleno crème fraiche
Or

Traditional Norwegian Fiske suppe

Salad

*Spinach and romaine salad with fresh strawberries and a
pomegranate port vinaigrette*

Entrée Selections

Surf and Turf Au Poivre

Beef tenderloin in a peppercorn bacon crust
served with garlic lime grilled shrimp in a merlot green
peppercorn demi-glace sauce

Sea Bass and Scallop Duo

Grilled cranberry, orange glazed Sea Bass with seared sesame
crusted Scallops topped by a Tarragon Butter

Dessert

Chef's choice decadent chocolate desert