



Valentine's Day Menu

Fornetto Mei's Four-Course Dinner Extravaganza

Four Courses – Adults 49, Children (Under 12) 15

Includes One Glass of Prosecco

(Excludes Tax & Gratuity) **Note: ALSO PRICED A-LA-CARTE!**

Suggested Wine Pairings are an Additional Fee

Served from 5pm-11pm, Saturday, February 13 and

Served from 5pm-10pm, Sunday, February 14, 2010

FIRST COURSE

Cream of Mussel Soup

Whole Mussels Stewed in a Rich Seafood Cream Broth, with a Mix of Diced Carrots, Celery and Red Potatoes 6

07 Chardonnay, Frei Brothers, "Reserve," Russian River Valley, California 8

Roasted Red Pepper & Baby Spinach Salad

Fresh Baby Spinach Salad Served with Gournay Cheese, Slices of Roasted Red Pepper, Fresh Red Onions & Zucchini;

Tossed with a Balsamic Vinaigrette 7

07 Sauvignon Blanc, Veramonte, Casablanca Valley, Chile 8

SECOND COURSE

Eggplant "Lasagna"

Fresh Eggplant Thinly Sliced and Rolled with a Blend of Fontina, Ricotta, Gournay & Parmesan Cheeses and Fresh

Basil in a Homemade Tomato Sauce 7

05 Merlot, Santa Ema, "Reserve," Maipo Valley, Chile 9

Lobster and Crab Ravioli

A Delicious Mix of Juicy Maine Lobster and Fresh Blue Crab Mixed in Ravioli and Topped with a Creamy

Mushroom Sauce 12

07 Ugni-Blanc/Colombard, Tariquet, Vin de Pays des Côtes de Gascogne, France 8

Grilled Calamari

Grilled Calamari Seasoned with a Spicy Citrus Marinade Served with Baby Field Greens & Lightly Drizzled with a

Roasted Garlic Herb Balsamic Vinaigrette 8

08 Pinot Grigio, Sartori, IGT, Delle Venezia, Italy 8

THIRD COURSE

Rack of Lamb

Juicy Rack of Lamb Rubbed with Dijon Mustard & Fresh Herbs, Lightly Breaded & Cooked Medium Rare;

Served with a Baked Polenta Cake & Roasted Mushrooms 30

05 Merlot, Cosentino, Napa Valley, California 9

Bacon Wrapped Filet Mignon

Juicy Filet Mignon Wrapped in a Strip of Bacon, Served with Creamy Mashed Potatoes & Fresh Vegetables; Topped

with a Mushroom Peppercorn Sauce 28

07 Cabernet Sauvignon, Estancia, Paso Robles, California 10

Spicy Seafood Pasta

A Delicious Mix of Fresh Calamari, Scallops, Shrimp & Mussels Mixed in Linguini and Fresh Garlic; Topped with a

Spicy Tomato Diablo Sauce 23

07 Viognier, Alamos, Mendoza, Argentina 9

Chilean Sea Bass

A Fresh Cut of Sea Bass Prepared with Citrus Butter & Olive Oil; Served with Potatoes & Spinach and Topped with

Fried Carrots 25

08 Pinot Noir, Apaltagua, "Riserva," Curico, Chile 8

FOURTH COURSE

Molten Chocolate Lava Cake

A Warm Chocolate Cake with a Liquid Chocolate Center, Served with Homer's Vanilla Bean Ice Cream,

Strawberries, Powdered Cocoa & a Raspberry Sauce 9

Crème Caramel

The Classic Dessert of Cool Creamy Vanilla Custard Baked with Sweet, Rich Caramel Sauce,

Accompanied by Fresh Berries & Topped with a Caramelized Sugar Spiral 8

Balsamic Strawberries

Strawberries Stewed with Balsamic Vinegar and Sugar, Served with Homemade Whipped Cream 7

Port, Taylor Fladgate, 10 Year Tawny 12

Port, Taylor Fladgate, 20 Year Tawny 18