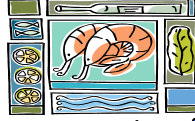


Darien River House



Restaurant & Wine Bar



Valentine's Dinner



Tuesday February 14, 2012

\$35 per Person

First Course

Champagne Lemon Butter Baked Oysters

Four beauties topped with lemon, butter, a splash of Champagne then gently baked.

Blue Crab Stuffed Mushroom Caps

Two caps stuffed with local blue crab, topped with dill havarti and baked until bubbly.

River House Shrimp Bisque

Wild Georgia shrimp simmered in butter, sweet cream, brandy, vermouth and sherry.

Cream of Mushroom Soup

Fresh mushrooms sautéed in sweet butter with cream and a splash of Madeira.

River House Winter Salad

Winter greens drizzled with Cherry, Georgia Pecan & White Balsamic Vinaigrette.

Classic Caesar Salad

Romaine lettuce tossed in garlic, parmesan peppercorn dressing & fresh croutons.

Main Course

Surf & Turf

A petite filet mignon wrapped in bacon accompanied by two crab stuffed shrimp served with sauce béarnaise, oven roasted potatoes and seasonal vegetables.

River House Scalloped Oysters

Lightly seasoned, layered with cracker crumbs, cream, onion, celery and butter then baked until plumped and golden brown, served with rice pilaf & seasonal vegetables.

Pan Seared Duck Breast w/ Orange & Cherry Compote

Lightly marinated, pan seared and cooked until medium, served with brandied orange and cherry compote, rice pilaf & seasonal vegetables.

Dessert

Fresh Strawberry Fondue for One or Two

Fresh Strawberries & your choice of warm, dark chocolate or sour cream and brown sugar for dipping.

Grilled Peach Pound Cake for One or Two

Lightly buttered & grilled Sour Cream Pound Cake topped with warm peach compote, vanilla ice cream and a dollop of fresh whipped cream.

Quinta do Infantado Ruby Port - Douro Valley, Portugal

Chocovine - Holland

“Source Locally  Think Globally”

www.darienriverhouse.com

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