



Valentine's Dinner

February 10 – 19, 2012

first course

Seared Wild King Salmon

Wild king salmon seared golden brown, roasted butternut squash risotto, toasted hazelnuts and balsamic brown butter

Pairing ~ 2008 Chardonnay, Januik, Columbia Valley, Washington

second course

Roasted Beet Soup

Garnished with citrus crème fraîche and fried shallots

*Pairing ~ 2007 Viognier, Walnut City Wineworks,
Willamette Valley, Oregon*

entrée selections

Dungeness Crab Stuffed Filet Mignon

Medallions of all natural Angus beef stuffed with Dungeness crab, garlic scented duchess potatoes, grilled cipolini onions, crispy pancetta and béarnaise sauce

*Pairing ~ 2008 Cabernet Sauvignon, Ferraro Cellars, "Phinny Hill",
Columbia Valley, Washington*

or

Fresh Maine Lobster Tail

Butter poached Maine lobster, lemon spiced orzo pasta, tomato confit, sweet peas and white balsamic beurre blanc

Pairing ~ 2007 Argyle Brut Sparkling Wine, Willamette Valley, Oregon

dessert

Belgian Chocolate Sampler

Dark chocolate bonbon, milk chocolate dipped strawberries, white chocolate truffles, caramel sauce and toasted hazelnuts

Pairing ~ Godiva White Chocolate Martini

\$69 per person, wine & martini not included

\$99 per person, wine & martini included

Reservations required ~ gratuity not included

The Stephanie Inn ~ 1.800.633.3466 ~ stephanie-inn.com