

The Bear Creek Café

Valentine's Dinner, Saturday, February 11, 2012

Prix Fixe Menu, \$35 per person, not including tax & gratuity

SALAD

Selection of one of the following salads

*Baby spinach, served with red onions, bacon crumble, & smoked gouda,
tossed in raspberry vinaigrette*

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*Traditional salad with field greens, diced green peppers, cheddar jack cheese,
grape tomatoes, & red onion, with side of the Café's own original dressing*

ENTRÉE

Selection of one of the following entrées

*Seared Petit Filet au poivre & Petit Lobster Tail,
served with a side of fingerling potatoes & grilled asparagus*

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*Cold-water scallops & Wild-caught Shrimp Alfredo over fettuccini
with sun-dried tomatoes, served with homemade garlic toast*

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*Chicken Caprese, drizzled with roasted garlic-infused olive oil,
over jasmine rice, served with grilled asparagus*

LAYERED CRÈME PARFAITS

Selection of one of the following desserts

Lover's Crush

Crushed Oreo™ cookie crumble with homemade whipped cream & vanilla custard

Kona Caress

Chef's specialty brownie served with custard & Kona espresso crème

Cupid's Blush

*Strawberry cheesecake custard layered with homemade whipped cream &
strawberry shortcake, with fresh strawberries*

**Extra dessert or side of Hillside™ Vanilla ice cream ... add \$4
Corkage fee \$10*