

# Café Pyrenees Valentine Weekend

## Chef Jean-Marc's delectable Specials

~Join us~

Thursday, Friday, Saturday, & Sunday... February 11th, 12th, 13th & 14th 2010  
Our regular dinner menu will also be available



★ **FEATURED IN THE CABERNET ROOM** ★

COMPLIMENTARY WINE TASTING

Thursday, February 11th, 5:00-8:00 p.m.

Chocolate gifts for all the ladies from Tom "Mr. Vintage" Coughlin



LIVE MUSIC

Friday, February 12th 7:00-11:00 p.m.

Cindy Matzl & Owen will be performing in the Cabernet Room

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### SOUPS

**Lobster Bisque \$6**

**Mushroom Soup \$5**

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### APPETIZERS

**Plum tomato tempura filled with buffalo mozzarella, pesto sauce \$10**

Mari Suggests: Domaine Abelanet, Pouilly Fuisse \$ 4.5 – 2 oz. glass \$ 12 – glass

**Chanterelle mushroom ravioli, grilled asparagus, parmesan sauce \$10**

Mari Suggests: E. Guigal Cotes du Rhone \$ 3 – 2 oz. glass \$ 8 – glass

**Slowly braised short rib parmentier "lightly whipped potato puree au gratin", truffle sauce \$10**

Mari Suggests: Red Rex \$ 4 – 2 oz. glass \$ 10 – glass

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### ENTREES

**Duo of roasted rack of lamb & lamb Loin en phyllo, thyme au jus \$29**

Mari Suggests: Rosenblum Syrah \$4 – 2 oz. glass \$10– glass

**Beef Wellington, haricot vert, potato au gratin, Madeira sauce \$29**

Mari Suggests: Seghesio Sonoma Zinfandel \$ 4 – 2 oz. glass \$ 11.5– glass

**Grilled ahi tuna with an avocado and mango salsa, ginger tarragon vinaigrette \$26**

Mari Suggests: Byron Chardonnay \$ 4 – 2 oz. glass \$ 10– glass

**Duo of sautéed salmon & grouper, red wine risotto, roasted shallot sauce \$26**

Mari Suggests: Meiomi Pinot Noir \$ 4 – 2 oz. glass \$ 11– glass

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### DESSERT

**Grand marnier soufflé with vanilla crème anglaise \$10**

**Almond tulip with homemade vanilla ice cream, fresh berries and whipping cream \$7**

St. Valentine weekend

2010

