



*Valentine's Dinner*  
*Tuesday, February 14*  
*5:00 - 8:00 p.m.*



*Complimentary Champagne Toast*

*Starter:* Artichoke and Kalamata Olive Spread and house made breadstick

*Choice of Soup:*

Rustic Wild Mushroom Herb OR Roasted Red Pepper Bisque with Crème Fraiche

*Salad:* Boston Bibb Lettuce with Herbs, Hot House Tomatoes and  
Champagne Vinaigrette; Honey Bread

*Choice of Entrée:*

- ~ Roast Prime Rib of Beef with Rosemary Garlic Rub and Black Truffle Butter
- ~ Herb Marinated Lamb Loin with Couscous and Currants, Baby Carrots  
in a light Curry Sauce
- ~ Butter Poached Lobster Tail with a Ginger Plum Sauce, Japanese Sticky Rice and  
Steamed Asparagus with Lemon
- ~ Free Form Eggplant Napoleon with Baby Carrots and Steamed Asparagus

*Choice of Sweet Ending:*

Warm Molten Decadent Chocolate Cake  
Sorbet du Jour with Shortbread Cookie Garni  
Pear and Apple Tartin with Vanilla Ice Cream

Starbucks Coffee and Tazo Tea service is included.

*Bottle of Redwood Creek White Zinfandel, Chardonnay or Cabernet per table*

*Joe Rim '12, pianist, will be playing classical selections.*

*Brown  
Faculty  
Club*

\$50.00 Per Person

(Beverage service, taxes and gratuities are additional.)

Please call 863-3023 to make your reservation.

