

# Valentine's Dinner at Kites Restaurant

February 14, 2012

## First Course

*Select One:*

- ~ Crispy Prosciutto Wrapped Asparagus, Fresh Mozzarella
- ~ Baked Brie, Brown Sugar and Pecans
- ~ Roasted Chestnuts Soup

## Second Course

*Select One:*

- ~ Warm Roasted Squash and Arugula Salad, Shaved Asiago and Prosciutto
- ~ Mixed Field Greens, Cranberry Citrus Vinaigrette
- ~ Cherry Tomato, Thyme, Goat Cheese Tart

## Third Course

*Select One:*

- ~ Smoked Salmon Wrapped Diver Sea Scallops, Wasabi Caviar & Crème Fraiche
- ~ Raspberry Brie Chicken, Spicy Berry Sauce
- ~ Wild Mushroom & Truffle Encrusted Beef Tenderloin, Bourbon Chocolate Demi

## Fourth Course

*Select One:*

- ~ Tira Mi Su
- ~ Gran Marnier Crème Brûlée
- ~ Chocolate Decadence with Raspberry Coulis

**\$65 Per Person\***

\*Price does not include applicable tax & gratuity.

Reservations Required ~ Call 973.827.5996 Ext 3

All items are prepared fresh and subject to availability.