

# Red Oak Room

Tuesday, February 14, 2012  
Seatings from 6 pm - 8 pm  
Call 630.260.8194 for reservations

*A complimentary glass of Champagne!*

## Appuse

A compilation of house-smoked pheasant breast, forest mushrooms, salsify and artichoke hearts, finished in a pheasant demi-cream sauce. Served with imported cheese and a truffle hollandaise.

## Soup

**Caldo de Reyes**  
Beef fumet with roasted golden and red beets.

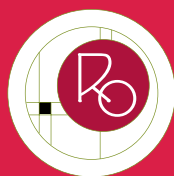
## Salad

A composed salad of Lolla rossa lettuce, roasted hazelnuts, Bing cherries, queso fresco and grape tomatoes. Topped with fried parsnips and drizzled with a Frangelico macerated cherry vinaigrette.

## Sorbet

Pear & Ginger Sorbet

Red Oak Room at Cantigny Golf  
27w270 Mack Road • Wheaton, IL  
630.260.8194 • CantignyGolf.com



# Valentine's Dinner

Live Music by  
Julie Poncé Band  
Jazz Trio

## Entrees

**Chateaubriand:** Roast tenderloin of beef, served with leek whipped potatoes and roasted baby vegetables.  
\$60 per person

**Chateaubriand & Lobster:** Roast tenderloin of beef, served with Bordelaise sauce, and paired with a lobster tail prepared duglere style. Served with gratin potatoes and roasted baby vegetables.  
\$65 per person

**Filet Au Poivre & Shrimp Etouffe:** - 6 oz Filet seared with peppercorns, finished in a demi-cream sauce and paired with Cajun style jumbo gulf shrimp. Served with dirty rice and roasted baby vegetables.  
\$56 per person

**Rack of Lamb Dijonnaise:** Oven roasted and encrusted with herbed crumbs & Dijon mustard. Served with leek whipped potatoes, roasted baby vegetables and finished with a lamb demi-glace.  
\$50 per person

**Roast Vegetable Quinoa:** Egyptian super grain prepared with roasted vegetables and served with an edamame coulis.  
\$42 per person

**Cashew Encrusted Halibut:** Baby halibut encrusted with cashews, accompanied with a saffron beurré Blanc and herb coulis. Served with roasted carrot whipped potatoes and baby vegetables.  
\$64 per person

## Dessert

Deconstructed chocolate framboise de glace, sugared raspberries with Chambord and crème brulée.  
Accompanied by Desiree chocolate wine.