

# McKinley's

G r i l l e d i n n e r

## Valentine's Day February 14, 2010

### Starters

seared foie gras  
grilled pear, toast points  
14

malpeque oysters  
fresh horseradish mignonette  
12

market greens  
palm desert dates, crumbled stilton  
choice of dressing  
5

pan roasted diver scallop  
baked acorn squash  
12

jumbo shrimp cocktail  
spicy cocktail sauce  
10

### Large Plates

veal osso bucco  
rosemary, balsamic persimmon  
24

roasted filet mignon (for two)  
roasted petit vegetable, béarnaise sauce  
48

1½ lb. Maine Lobster  
drawn butter, lemon  
34

cedar planked arctic char  
fingerling potato, chanterelle mushroom, pistachio oil  
19

organic chicken "wellington"  
foie gras buddha's hand marmalade  
15

### Dessert

dark chocolate mousse cup  
fresh berries  
5

warm chocolate cake (for two)  
raspberry glaze  
9

apple tart tatin  
crème anglaise  
5

All entrees are served with chef's selection seasonal vegetables

*\*We will gladly prepare your menu selection to your liking*

*Please be advised that, consuming raw or undercooked items may increase your risk of food borne illness"*