

  
**SUN MOUNTAIN LODGE**  
*a resort for all seasons*

# VALENTINE'S DINNER

FEBRUARY 14, 2015

*SALAD*

spinach | strawberries | pine nuts  
goat cheese | raspberry vinaigrette

*ENTRÉE*

**“Surf and Turf”**

roasted and sliced Chateaubriand  
lobster tail | truffled drawn butter  
potatoes au gratin | vegetable garni

*VEGETARIAN AND VEGAN ENTRÉE*

Marinated tofu scallops | quinoa grain  
vegetable medley | coconut curry sauce

*DESSERT*

**Bananas Foster**

*\$65 per person + gratuity & tax.*

*Executive Chef J. Russell Bradshaw ~ Pastry Chef Justine Echevarria*

  
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## SUGGESTED BEVERAGES

### SPECIALTY DRINKS

#### **Barbarella**

Rose Courvoisier | Absolut Citron Vodka | lemon twist  
\$10

#### **Pama Kiss**

Champagne | Pama liqueur | sugared rim  
\$10

### SUGGESTED WINES

#### SALAD

**Treveri Blanc de Blancs Brut**  
*Columbia Valley*  
\$12/glass

#### ENTRÉE

**Benson Estate Winery Sangiovese 2012**  
*Lake Chelan*  
\$12/glass

#### DESSERT

**Maryhill Moscato di Canelli**  
*Oregon*  
\$9/glass

***Wine flight with all three wines, \$28***