

# *The Cove Restaurant*

## *Appetizers*

*Warm Goat Cheese Pancakes, Sweet Bell Pepper, Garlic Chips and Parsley Pesto*

*Gravlax (Marinated Salmon Scandanavian Style), Mustard Sauce  
Sautéed Escargots in Herb Butter with Cognac and Pernod*

## *Soup*

*Fresh Water Crayfish and Mussel bisque with a Fennel Flan and Chives  
Consommé Double Profiteroles*

## *Salad*

*Arugala Salad Goat Cheese, Sun Dried Tomatoes, Vinaigrette, Pine Nuts  
and Fried Onions*

*Phyllo wrapped, Baked Anjou Pear and Roquefort Cheese with Lollo  
Rosso Lettuce, Spicy Pecans and Port Wine Reduction*

*Baby Spinach and Frisée Salad with Porcini Vinaigrette and Fried Shallots*

## *Entrées*

*Pan Seared Pacific Salmon*

*With Green lentils, Cured Pickled Vegetables Fraisee and Lemon Mosto  
Emulsions*

*Lobster Francaise in Saffron Beurre Blanc*

*Served with Glazed Green Asparagus, Sauteed Endive, and Pomme Puree*

*Duo of Colorado Lamb Chop and braised Shank Marjoram Lamb Jus  
Served with Peas, Mint Fricassee, Pea Crepe and Pinot Noir Sauce*

*Pan Seared Filet Mignon*

*Served with Pomme Puree, Wild Mushrooms, Haricots Verts, Cognac  
Cream Sauce  
and Grain Salad*

## *Desserts*

*Viennese Apfelstrudel with Warm Vanilla Sauce*

*Grand Marnier Crème Brulee*

*Crepes Suzette prepared by your Head Waiter*