



Valentine's Day Dinner Menu

served Friday through Sunday evenings

February 12, 13, & 14th, 2010; 5-9pm

Reservations: 573-747-1000

Soup

Lobster Bisque \$10

Butternut Squash Cream \$8

Appetizers

Chaumette Salad \$8

*Mixed Baby Greens, Blue Cheese, Radish, Grapes, Walnuts,
House-made Norton Dressing*

Eggplant Fries \$12

Lightly breaded julienne Eggplant with Lemon-scented Horseradish Crème

Roasted Beet Salad \$8

Slow roasted beets with housemade boursin cheese, mixed greens, toasted brioche, and Norton vinaigrette

Apple Gratin Salad \$8

With Beajte goat cheese, bibb lettuce, and cranberry vinaigrette

Fondue Maison \$18

The Chef's Mélange of Cheeses and fresh Cream with Baguette, Toast points and fresh Fruit

Tuna Tar Tare \$15

with preserved tomatoes, arugula, and rosemary hollandaise

Entrees

Portabella Stroganoff \$20

Grilled Portobello Mushrooms, Roasted Beets, Swiss Chard, and House-made Pasta in a rich Mushroom Broth finished with Crème Fraîche

Pretzel Tilapia \$18

With Mustard Creamed Spinach

Hickory Roasted Salmon Plank \$18

Herb Crusted with Grilled Asparagus and Horseradish Seasoned Tomatoes

Chaumette Chicken \$20

*(Our Version of Coq au Vin, a French Classic)
Half of a Chicken Breast in our Chambourcin Wine and Mushrooms*

Steak and Frites \$24

Chaumette Pomme Frites and Housemade Steak Sauce

Norton Braised Lamb Shank \$26

With goat cheese and potato gratin, swiss chard and a reduction of braising jus.

Grilled Chicken Roulade \$20

*Chicken breast stuffed with Stonies' bacon, caramelized onion, and gruyere.
Served with herb risotto*

Grilled Beef Tenderloin \$26

With roasted root vegetable and sauce bordelaise