

**The Atrium Restaurant**  
**St. Valentine's Day Dinner Dance Menu**  
**Saturday, February 13, 2010**

**Appetizers**

*Carved Asian Cured Graved Lox with Peppercorn and Dill served with Sweet Honey and Wasabi Mayonnaise*  
*Grilled Vegetable Display with Mozzarella, Eggplant, Zucchini and Roasted Peppers Adorned in a Balsamic Dressing*  
*Pan Seared Diver Scallops nested on Vegetable Ratatouille and Balsamic Reduction*  
*Delicate Cheese filled Tortellini Draped with Sun dried Tomatoes, Calamata Olives and Pesto Dressing*  
*Stimulating Chilled Oysters and Clams on the half shell served with Tantalizing Cocktail Sauce*  
*Crisp Seared Sesame Crusted Yellow Fin Tuna with Teriyaki Dipping Sauce*

**Healthy Corner**

*A Salad Buffet with assorted Lettuces and Dressings and Marinated Vegetables*  
*Traditional Caesar Salad with Rye Croutons and Lemon Pepper Grilled Chicken*

**Soups**

*Lobster Bisque with Brandy*  
*Vegetable Minestrone with Succulent Tomatoes and Fresh Basil*

**Potato Martinis**

*Whipped Idaho Potatoes with Buttermilk*  
*Creamy Sweet Potato Puree*  
*Mashed Peruvian Purple Potatoes*  
*Made for you in a Martini Glass with your favorite Toppings*

**Carving Station**

*Oven Roast Beef Tenderloin with Green Peppercorn Sauce and Horseradish Sour Cream*  
*Whole Roasted Free Range Turkey with Cranberry Relish and Gravy*

**Ravioli Station**

*Prepared by our Culinary Staff right in front of you*  
*Three Cheese Ravioli with Sun dried Tomato Sauce*  
*Porcini Mushroom Ravioli in a Garlic and Truffle Oil*  
*Accompanied by Garlic Bread, Fresh Pecorino Romano Cheese*

**Specialty Entrees**

*Entanglement of Clams, Mussels and Shrimp in a Sinful Saffron Aromatic Vermouth Broth*  
*Teriyaki Glazed Atlantic Salmon Fillet in a Ginger Broth*  
*Roasted French Breast of Chicken Seduced by Wild Mushroom, Madeira Sauce, Pearl Onions*  
*Tender Beef Short Ribs in a Cabernet Sauce with Roasted Vegetables*  
*Dauphinoise Potatoes with Grated Reggiano Parmesan Cheese*  
*Potato Crusted Atlantic Salmon, Baby Spinach and Bok Choy in an Alluring Sake Beurre Blanc*  
*Steamed Green Beans and Honey glazed Carrots*  
*White and Wild Rice with Walnuts, Cranberries and Sautéed Apples*  
*Oven Roasted Mini Yukon Gold Potatoes with Fresh Rosemary and Garlic Butter*  
*Broccoli Florets with toasted Pine Nuts and Grape Tomatoes*

**Desserts**

*Fresh prepared Crepes with Brandied Cherries and Bittersweet Chocolate Sauce*  
*A Sumptuous Array of Tortes, Deep Dish Pies, Berries, Cheesecakes, Fresh Fruit Compotes,*  
*Miniature Pastries, Low Fat, Sugar Free Selections and Pastry Chef Specialties of the Day*

**\$48.95 Per Person**

*All Prices Exclude 17% Service Charge & 7.375% NYS Sales Tax. Please Call (914) 935-6600 for reservations*

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