

THE GRAND VALENTINES DAY MENU 2012

AMUSE

Mini Bacon Egg Lettuce Tomato Sandwich

APPETIZERS

HOT ~ CHOICE OF

DUCK CONFIT TAMALE

Naturally Farmed Duck Confit Wrapped in a Warm Blue Corn Tamale
with a Baby Vegetable Salsa and a Cilantro-Tomatillo Crème

LOBSTER FRITTER

Lobster Fritter served in a Red Cabbage Borscht with Crème Fraiche Foam

COLD ~ CHOICE OF

GRAND SALAD

Baby Greens presented in a Cucumber Bowl with Endive, Carrot Threads, Enoki Mushrooms,
Cherry Tomatoes and Sprouts, served with our Balsamic Vinaigrette

THE FISH BOWL

Fresh Ahi Tuna from Hawaii seared Medium Rare and presented with Spicy Asian Greens,
Stir Fried Vegetable Salad with a Red Thai Curry Vinaigrette

INTERMEZZO

Grand Rose Petal Sorbet in Rose Champagne

ENTRÉES

CHOICE OF

PRIME Tournedos of Beef

Medallions of Oven Roasted Beef Tenderloin with Rosti Potatoes,
and Grilled White Asparagus in a Crimini Mushroom Sauce

Southern Seafood Pirlau

Sauteed Diver Scallops, Lobster, Shrimp, Crawfish, Crab, Clams and Green Lip Mussels
presented in a Lobster Broth with Baby Vegetables, Tomatoes and Carolina Gold Rice

Pecan Smoked Double-Cut Pork Chop

Slow Smoked BBQ Pork Chop presented with Hoe Cakes, Sautéed Swiss Chard and a Jack Daniels BBQ Demi

DESSERT

Grand Valentines Dessert Trio

Tuxedo Strawberries

**\$99.00 per person or \$125.00 per person with wine pairing*

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.

**Price is excluding tax & gratuity. No discount applicable. 18% Service charge will be added to parties of eight or more. Please call 251.928.9201 for reservations.*



Grand Hotel Marriott Resort, Golf Club & Spa
One Grand Boulevard · Point Clear, AL 36564 · www.marriottgrand.com