



At The Coeur d'Alene Resort

Friday February 10<sup>th</sup> thru Tuesday 14<sup>th</sup> 2012

*Appetizer special*

*A tour of the sea*

*Pickled prawn, smoked salmon, Ahi tuna, oyster, seared scallop, Dungeness crab 16*

*From the land & air*

*Smoked buffalo sausage, Duck prosciutto, Venison salami with smoked cheddar,  
Smoked pheasant, serrano ham, Foie gras mousseline 18*

*Lover's duets*

*Prime rib and seafood kabobs*

*Two 8oz cuts of slow roasted prime rib of beef served with creamy horseradish and rich au jus, shrimp with scallop skewers, kissed with scampi butter and served with heart shaped scalloped potatoes and winter vegetables 70*

*New York and King crab legs*

*Two 8oz prime New York steaks served with sautéed portabella mushrooms and peppercorn demi glace, and one full pound of Alaskan king crab legs served with heart shaped scalloped potatoes and winter vegetables 90*

*Filet mignon and crab stuffed lobster*

*Two 6oz filet mignons served with pancetta gorgonzola port butter and cabernet reduction. Two 10oz lobster tails stuffed with Dungeness crab and served with a trio of dipping sauces, served with heart shaped scalloped potatoes and winter vegetables 120*