

THE LANDMARK

RESTAURANT

Valentine's Day

*Served February 12th, 13th and 14th, 2010
6pm-10pm each day*

First Course

Amuse Bouche

Second Course

*French Onion Soup
With Crisp Gruyere Crouton*

Or

*Serrano Ham and Arugula Salad
With Crème Fraiche Dressing*

Or

*Four Cheese Ravioli
With Champagne Butter*

Third Course

*Pan Seared Cobia
With Braised Endive, Green Beans and a
Orange Chardonnay Gastrique*

Or

*Braised Short Rib
With Anna's Potatoes, Swiss Chard and a
Cherry Demi-Glace*

Or

*Roasted Chicken Roulade
With Roasted Tomato, Spinach, Wild Mushrooms
And a Rustic Dijon-Pecan Cream Sauce*

Fourth Course

Dessert Trio

*Crème Brulee with Blood Orange Air
Chocolate Nouvelle with Chocolate Feuilletine
Raspberry Rose Macaroon*

Chandon Brut Classic

\$150 per couple, price includes tax, gratuity & Chandon Brut Classic split.

Reservations: 214.224.3152 Website: www.landmarkrestodallas.com

*The Landmark Restaurant at the Warwick Melrose Hotel, Dallas
3015 Oak Lawn Avenue Dallas, Texas 75219*

*Michael Pacheco, Chef d' Cuisine
Otheo Barnes III, Landmark Chef
Rafael Torano, Pastry Chef
And the Entire Culinary Team*