

# Culinary Course

focusing on Valentine's Dinner for Two  
Instructor: Chef Russell Thiel

Wednesday, January 18, 2012 @ 5:30pm

## Oysters 3 Ways:

- ~ Cornmeal-Crusted with Tomato Scallion Relish & Key Lime Aioli ~
- ~ On The Half Shell with 2 Sauces ~
- ~ Oysters Rockefeller ~

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## Lobster Bisque

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## Beef Wellington:

*Grilled Tenderloin wrapped in Puff Pastry  
with a Mushroom Duxelle and an Herb Demi-Glaze*

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## White Chocolate Key Lime Tart

*Price: \$50 plus tax & administrative fee  
Seating is limited ~ Reservations are required*

For Reservations, please contact our Sales Team at 508-668-7200  
or via email at [christinas@christinasfunctions.com](mailto:christinas@christinasfunctions.com)

