



*Valentine's Weekend Celebration*  
*February 12<sup>th</sup> – February 14<sup>th</sup>*

- *Five course meal including Lobster Bisque, Chilean Sea Bass, Rack of Lamb, Filet of Beef Tenderloin and other Vineyards signature dishes*
- *Complimentary glass of champagne served with dessert*
- *Dessert and dancing in the Vineyard Pavilion (heated)*
- *\$75 per person plus tax and gratuity*
- *Seatings start at 5pm Friday, 3pm Saturday and noon Sunday*
- *For additional information -Please call (830)980-8033 or fax your reservation form to (830)980-3126*

The  
 **Vineyards**

Appetizer Choices

***Parmesan Crusted Shrimp** -Colossal gulf shrimp crusted in parmesan cheese and served with a spicy marinara sauce.*

***Crab Stuffed Mushrooms** –Mushroom caps filled with a delectable mixture of fresh crabmeat, herbs, and parmesan cheese. Topped with a rich cajun cream sauce.*

***Tomato Crustinis** - Toasted sourdough bread slices topped with tomato, artichoke, olive oil, and Italian spices.*

***Medallions of Beef Tenderloin**- Pan seared slices of Filet of Beef Tenderloin and Portabella Mushrooms in a Balsamic and Port Wine reduction.*

Soup Choices

***Roasted Tomato Basil** - fresh tomatoes are oven-roasted and slow-simmered with garlic, basil, and parmesan cheese. Light and delicious!*

***Poblano Corn Chowder** – a hearty chowder with chunks of potato, corn, poblano peppers, and cheddar cheese, flavored with proscuitto and southwestern spices.*

***Lobster and Shrimp Bisque**- Rich and creamy bisque with chunks of lobster and shrimp.*

Salad Choices

***House Salad** - crisp romaine lettuce, tomatoes, carrots, red cabbage and parmesan cheese. Served with The Vineyards signature oil and herb dressing.*

***Baked Goat Cheese Salad**– softened, ripened goat cheese lightly breaded and baked. Served with mixed greens tossed in an orange, pineapple and citrus dressing.*

***Red Wine Caesar** - fresh romaine lettuce tossed in a red wine Caesar dressing.*

## Entrée Choices

*Mesquite Smoked Peppered Prime Rib – 12oz. of trimmed, smoked prime rib coated with crushed black peppercorns and accompanied by sautéed wild mushrooms. Served with garlic mashed potatoes.*

*Aged Filet of Beef Tenderloin - a 7oz., 45 day aged filet of beef tenderloin over a creamy garlic and mushroom sauce. Served with garlic mashed potatoes.*

*Chicken Florentine - chicken breast stuffed with spinach, proscuitto, and parmesan cheese. Lightly drizzled with a spicy Alfredo sauce and served with linguini. Delicious!*

*Rack of Lamb- New Zealand Rack of Lamb seasoned to perfection, grilled to medium rare and placed on a Veal Peppercorn Demiglaze. Served with Mushroom Risotto.*

*Portabella Lasagna - layers of thick portabella mushrooms, spinach, ricotta, mozzarella, parmesan and marinara sauce - we think it's even better than its meaty counterpart!*

*Chilean Sea Bass – Fresh Chilean Sea Bass topped with a crab stuffing and served with garlic jasmine rice and lemon thyme cream sauce.*

## Dessert

*Chocolate Covered Strawberries and a complimentary glass of champagne will be served in The Vineyard's Pavilion.*

**The Vineyards**  
**27315 FM 3009**  
**San Antonio, TX 78266**  
**Valentine's Weekend 2010 Reservation Policy**  
**Phone# (830)980-8033 Fax# (830)980-3126**

I, \_\_\_\_\_, confirm that my reservation for \_\_\_\_\_ (#) people will occur as planned at The Vineyards Restaurant at 27315 FM 3009, San Antonio, TX, 78266 on \_\_\_\_\_ February \_\_\_\_\_ 2010. I am aware that the price per person is \$75 plus a 7.25% tax and a 20% gratuity (\$96.51 total.)

On the morning of February 9<sup>th</sup> 2010, I authorize The Vineyards to charge my credit card (listed below) for the full balance (including tax and gratuity.) I understand that there will be no refunds or cancellations beyond February 8<sup>th</sup> 2010. If I or anyone in my group is unable to attend, I may transfer my reservation to another individual. I will notify The Vineyards of any changes to my reservation.

\*\*\*The Vineyards is a multi-level facility. If there is anyone in your group with mobility restrictions please note here: \_\_\_\_\_

Requested Reservation day and time \_\_\_\_\_

CC# \_\_\_\_\_ expiration date: \_\_\_\_\_

Guest Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Guest Phone #: \_\_\_\_\_