



Welcome to Restaurant 301. Our mission is to provide a unique dining experience using the finest possible ingredients. We use local, organic ingredients whenever possible and believe these quality ingredients paired with superior wines will provide the guests of Restaurant 301 with a gastronomic adventure and pleasurable experience. To good food & company, Cheers!

Valentine's Day Menu 2012

First Course

Raspberry Bisque

Chevré Foam & Mint Syrup

Second Course

Crab Cakes

Orange Zest, Rose Water Crème Fraîche
& Classic Aioli

Intermezzo

Mango Salad

Fennel, Phyllo & Prosecco

Main Course

Filet Medallions

Butternut Squash Purée, Grilled Red Onions,
Roasted Garlic, Strawberry Coulis & Chive Oil

Dessert

Molten Chocolate Heart

Lemon Zest Chantilly, Crème Anglaise,
Almond Brittle & Rose Pedals

Five Course Prix Fixe \$85

Wine Pairing \$45