



*And Bed & Breakfast*

*Valentines Day Candlelit Dinner Menu*

*Sunday, February 14<sup>th</sup>, 2010*

*Two seatings*

*5:30 and 7:30 pm*

*Appetizer*

*Shrimp Cocktail*

*Three large shrimp, cooked to perfection served  
with Proud Annie's own shrimp cocktail sauce*

*Soup*

*Tomato Bisque*

*Fresh tomatoes and onions pair off to make this soup  
A culinary dream*

*Salad*

*Baby spinach, sliced strawberries, caramelized pecans  
Feta cheese all tossed with raspberry vinaigrette*

*Sorbet*

*Strawberry sorbet palette cleanser*

*Made fresh in Proud Annie's Kitchen*

*Entree*

*Generous beef medallions of filet mignon topped with demi-glaze  
served with twice-baked potato and California mixed vegetables*

*Dessert*

*Chef Jim's chocolate heart-shaped cake*

*A Proud Annie original*

*Beverages*

*BYOB or Classic Coke, Diet Coke, Caffeine-free Diet Coke, Sprite, Coffee,  
Decaf*

*Sweet tea, hot tea*

*Reservations Required*

*920 Old Boones Creek Road, Jonesborough TN 37659 (423) 753-3735*

*Menu designed and dinner prepared by Proud Annie Chef James M. Turner*