



CONTEMPORARY  
MIDWEST CUISINE



FOUR COURSE MEAL  
\$35 Per Person  
With Wine Pairings \$55

**Reservations are encouraged:  
Contact BOS at 515-284-1BOS**



**We accommodate reservations  
for parties of any size. Call us at  
515-284-1BOS**

*Hosting an event? Our private dining  
room is perfect for any occasion.*

View our website or ask a manager  
for details.

401 Locust Street, Des Moines, Iowa 50309  
www.BOSDesMoines.com  
P (515) 284 - 1BOS f (515) 244 - 1408

## VALENTINE'S DINNER FEATURES

Offered Each Night in BOS  
February 10 through 14, 2012

### STARTER

#### **Herb-Crusted Boursin & Chèvre Lollipop**

*With House Focaccia Bread*

**Wine**—Casa Lapostolle Sauvignon Blanc, Rapel Valley, Chile

### SOUP or SALAD

#### **Spinach Salad**

*With Candied Walnut, Red Onion, Hardboiled Egg, Mushroom  
and Warm Bacon Dressing*

#### **Lover's Soup**

*Purée of Sweet Potato, Fortified with Brandy and Finished with  
Bubbling Muenster Cheese and a Hint of Chocolaterie Stam  
Dark Chocolate*

### ENTRÉE

Choice of one of the following:

#### **Spinach & Ricotta Stuffed Shells**

*With Marinara Cream Sauce, Mushrooms, Chèvre-Stuffed  
Artichoke, and Basil Pesto*

**Wine**—Montevina Terra D'Oro Barbera, Amador County, CA

#### **Grilled Hawaiian Marlin**

*With Creamy Pineapple Polenta, Kiwi Salsa, Tortilla and Lime*

**Wine**—Montecillo Verdemar Albarino, Rias Baixas, Spain

#### **Pepper-Seared Filet Mignon with Maytag Cream**

*Au Poivre Style, Deglazed with Rye Whiskey, Finished with  
Maytag Blue Cheese, and Served with Gruyere Dauphinoise  
Potatoes and Fresh Baby Vegetables*

**Wine**—Aquinas Cabernet Sauvignon, Napa Valley, CA

### DESSERT

#### **Orange & Mocha Mousse Tower**

**Wine**—Freixenet Brut Blanc de Blancs, Cava, Spain