

HAPPY Valentine's »»»-DAY-»»»

Wednesday, February 14, 2018
Valentine's Day Dinner Menu

COURSE ONE

(please select one)

crab & corn bisque

roasted red peppers, green onions

smoked salmon chips

dill cream cheese, red onion, capers

roasted beet salad

baby candy stripe beets, local greens, lemon oil, burrata, candied pecans

arugula salad

*sweet blue chevre, candied walnuts, sun-ripe raspberries, watermelon radish,
white balsamic vinaigrette*

COURSE TWO

(please select one)

creole risotto

andouille sausage, lobster tail, seared diver scallop, bay shrimp, parmesan cheese

cowboy cut rib-eye

*13 oz rib-eye steak, parmesan truffle Yukon potato wedges, lemon scented grilled
asparagus, blistered heirloom cherry tomato*

crab stuffed shrimp

*fresh capellini, blistered heirloom cherry tomatoes, grilled cipollini onion,
lemon garlic butter, white wine, parmesan cheese, basil & dill*

rosehip tea seared duck breast

*peruvian purple sweet potato, sautéed chanterelles, roasted carrots, black cherry
demi, crispy sage, toasted pumpkin seed oil, celery leaf*

cheese zucchini fritters

stuffed portobello mushrooms, red peppers and feta, puttanesca pomodoro

COURSE THREE

(please select one)

nutella & oreo mississippi mud pie, *buttered hazelnut, banana foster ice cream*

glazed apple fritter, *sherry apples, cinnamon and pistachio ice cream,
bourbon brown sugar caramel*

peppermint brittle candy sundae, *mint & chocolate chip gelato, blondie bites,
hot fudge, marshmallow crème*

three course dinner - \$65 - price does not include tax or gratuity