



Valentine's Dinner Menu

APPETIZER

select one

SILVER QUEEN CORN BISQUE

Garnished with Crumbled Chorizo

CITRUS POACHED SHRIMP COCKTAIL

with Traditional Cocktail Sauce and Cajun Remoulade

CHARCUTERIE TILE

with Local Salume, Pickled Vegetables, Wafer Crackers and Honey Comb

BAKED BRIE

in Brik with Fig Preserves, Almonds and House Made Crackers

SALAD

WINTER CHOPPED SALAD

Served in a Glass with Arugula and Romaine, Grapefruit, Avocado, Goat Cheese, Honey-Balsamic Vinaigrette and Toasted Sunflower Seeds

HEIRLOOM TOMATO SALAD

Spinach, Pearlini Mozzarella, Onion Marmalade, Basil Vinaigrette, Balsamic Glaze, Brioche Crouton

ENTRÉES

SWEET POTATO GNOCCHI

with Brown Butter Sage Sauce, Walnuts and Gorgonzola Dolce

BROWN BUTTER RISOTTO

with Pan Seared Scallops and Blood Oranges

PORCINI CRUSTED PETIT FILET

with Hollandaise Sauce

GRILLED LAMB CHOPS

with Mint-Pistachio Pesto

ROASTED CHICKEN BREAST

with Cherry Glaze on a Bed of Forest Mushrooms

SIDES

served family style to the table

POTATO GRATIN

with Carrots and Parsnips

BALSAMIC ROASTED BRUSSELS SPROUTS

DESSERT TRIO

to share

DARK CHOCOLATE WHISKEY CAKE

with Butterscotch Mousse

TIRAMISU MOUSSE

RASPBERRY CHAMPAGNE CAKE

