



VALENTINE'S DAY DINNER

Wednesday February 14th, 2024

\$72 per person

CHEFS TASTE

Chef's gift to start your meal

FIRST COURSE

Italian Wedding Soup

meatballs, spinach, carrot, zucchini, parmesan, pasta

SECOND COURSE

Fig & Walnut Salad

baby arugula & spinach, fresh fig, toasted walnut, pickled red onion, goat cheese & strawberry balsamic

THIRD COURSE

Choice of

8oz. Filet Mignon*

roasted fingerlings, asparagus, garlic lobster béarnaise

Cornish Game Hen

garlic mashed potatoes, bacon, mushroom, carrot, onion, cream reduction

Seared Salmon*

saffron risotto, broccolini, lemon caper beurre blanc

Pan Seared Bone-In Porkchop*

brandied cherries, mashed potato, roasted vegetable

FOURTH COURSE

Choice of

Chocolate Hazelnut Pot de Crème (GF)

chocolate custard, vanilla whip cream, hazelnut brittle

Strawberry Chocolate Cheesecake

chocolate covered strawberry, milk chocolate whip cream, strawberry shortcake crumble

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness
Menu items availability and pricing are subject to change with out notice.