



VALENTINE'S DAY DINNER

Friday February 14th, 2025

\$75 per person

CHEFS TASTE

Chef's gift to start your meal

FIRST COURSE

Strawberry Salad

petite field greens, roasted hazelnuts, feta cheese, warm nutella vinaigrette

SECOND COURSE

Roasted Cauliflower Bisque

crispy garlic, chive oil

THIRD COURSE

Choice of

Pan Roasted Seabass

carrot & thyme puree, zucchini ribbons, chardonnay cream sauce

Grilled Filet Mignon*

roasted garlic whipped potato, asparagus, brandy & pink peppercorn cream

Prosciutto Baked Chicken Breast

parsnip puree, broccolini, thyme sherry jus

FOURTH COURSE

Choice of

Red Velvet Cheesecake Mousse

red velvet cake, cheesecake mousse, mascarpone whip cream, fresh raspberries, white chocolate

Hazelnut & Chocolate Dome

*chocolate & hazelnut mousse, crispy chocolate puffed rice cookie, chocolate glaze,
espresso caramel sauce, maldon salt*

*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.