

VALENTINES DAY

THREE COURSE DINNER

\$120 per couple

-First Course-
(Choose One)

Roasted Beet Salad

Arugula, red and golden beets, candied walnuts, goat cheese, lemon vinaigrette

Cheese & Charcuterie

Cheese & Charcuterie plate with brie and blue cheeses, locally cured meats, and house made crackers

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and lemon

-Second Course-
(Choose Two)

Filet w/ Red Wine Demi-Glace

*Searched filet, blanched asparagus, and roasted tri color baby potatoes.
Served with house made red wine demi-glace*

Soy Ginger Salmon

*Soy ginger marinated salmon with sautéed baby bok choy
Served over coconut rice and finished with scallions and sesame seeds*

Wild Mushroom Alfredo*

*Fettuccini pasta in a creamy alfredo sauce with local wild mushrooms,
Asparagus and fresh herbs*

-Third Course-
(Choose One)

Strawberry Pavlova

*Classic meringue shell topped with fresh whipped cream,
Strawberries, and strawberry coulis*

Chocolate Hazelnut Tart

*Pastry crust filled with layers of vanilla pastry cream,
Candied hazelnuts, and chocolate ganache*