

Valentine's MENU

Three Course Dinner | Seating 3:00 PM - 9:30 PM | \$89 Per Person

APPETIZER

Short Rib Arancini

Risotto - Slow Braised Short Ribs - Parmesan
Mozzarella - Black Truffle Aioli (GF)

Coconut Shrimp

Coconut Panko Crust
Thai Sweet Chili Sauce (GF)

Crispy Potato Gnocchi

Garlic Bread Crumbs - Crispy Winter Kale
Parmesan Cream Sauce

Crab Cakes

Maine Crabmeat - Brussel Sprout Coleslaw
Citrus Remoulade (GF)

Raspberry Brie Filos

Creamy Brie & Raspberry Jam stuffed Puff Pastry
Hot Honey - Raspberry Sauce

Endive Salad

Belgian Endives - Diced Avocado
Grape Tomatoes - Blue Cheese Crumble
Balsamic Glaze - Blue Cheese Dressing (GF)

ENTREE

Port Braised Short Ribs

Fonseca Tawny Port - Slow Cooked & Marinated
Roasted Brussel Sprouts - Au Jus (GF)

Chilean Sea Bass

Pan-seared - Black Rice - Asparagus
Roasted Corn - Fresh Chives
Lemon Cream Sauce (GF)

Filet Mignon

Mashed Potatoes - Sautéed Spinach
Crispy Onions - Red Wine Demi-glace (GF)

Stuffed Scallops

Lobster Meat - Parmesan - Panko
Herb Risotto - Asparagus - Pancetta
Grape Tomatoes - Citrus Beurre Blanc (GF)

Chicken Cordon Blue

Stuffed with Ham & Emmental Cheese
Oven Roasted Potatoes - Sautéed Broccolini
Gruyere Sauce (GF)

Butternut Squash Ravioli

Fried Sage - Toasted Hazelnuts - Ricotta
Shaved Truffle - Maple Bourbon Sauce (VGT)

DESSERT

Red Velvet Cake
Homemade Chocolate Lava Cake
Raspberry Creme Brûlée
Vanilla Gelato | Mango Sorbet