

Valentine's Day Menu 2017

First Course

Baby Green Salad

With Carrot Ginger Vinaigrette, Goat Cheese, Crisp Snow Peas, Beets, and Quinoa Crunch

Petite Cheddar Biscuits

With a Warm Hickory Bacon Apple Preserve; accompanied by an Apple Fennel Slaw

Black Eye Pea Hummus

With Citrus Jalapeño Relish and Grilled Flat Bread (vegan)

Second Course

Lobster Cottage Pie

Lobster, Peas, Carrots, and Pearl Onions in a Lobster Tarragon Cream Sauce with Potato Crust

Apple, Pecan and Vermont Cheddar Chicken Roulade

With Sweet Potato Purée, Bourbon Barrel Aged Maple Syrup and Sweet Potato Crisps

Beef Wellington

Beef Tenderloin with Rustic Mustard and Mushroom Duxelles Wrapped In Puff Pastry with Herb Roasted Potatoes, Grilled Asparagus, and Bordelaise Sauce

Pecan Crusted Salmon

With Herb Roasted Potatoes, Grilled Asparagus, Finished with Citrus Honey Glaze

Grilled Pork Loin

Grilled Pork Marinated with White Wine and Fresh Herbs. Accompanied by Orzo Pasta with Spinach in Saffron Cream Sauce

Roasted Eggplant and Vegetable Ravioli

With Sun Dried Tomato Pesto and a Sautéed Greens with Lemon Garlic Oil (vegan)

Third Course

Chocolate Mousse Terrine

With Pistachio Crème Anglaise and Fresh Raspberries

Lemon Pound Cake

With Strawberry Sauce, Fresh Berries, Whipped Cream and White Chocolate Curls

Sorbet

Strawberry Moscato Sorbet with Fresh Berries

Finale

Chocolate Praline

\$65.00 per person excludes taxes and gratuities