

Valentine's Day Dinner Menu

February 13, 2019 Thru February 17th, 2019

First Course

Bourbon and Bleu Salad

Baby Greens, Walnuts, Bleu Cheese, Cherries, and Honey Mustard Bourbon Vinaigrette

Moroccan Spiced Soup

Cumin Spiced Roasted Tomatoes, Peppers, and Chickpeas, Garnished with Yogurt and Crispy Chickpeas

Fried Brussels Sprouts

Garlic Herb Aioli, Fig Balsamic Reduction, Parmesan Cheese

Bacon Wrapped Dates

Andouille Cheese Stuffing, Orange Marmalade Glaze

Second Course

Sous Vide Duck Leg

Ginger Sweet Chile Glaze, Roasted Broccolini, Jasmine Rice

Winter Pot Roast

Mushroom and Caramelized Onion Gravy, Black Truffle Whipped Potatoes, Green Beans

Sea Scallops

Roasted Shallot Cream Sauce, Peas and Carrots, Fingerling Potatoes with Lardons

Lemon Herb Grilled Salmon

Roasted Broccolini, Black Garlic, Roasted Tomato Quinoa and Barley Pilaf

Mushroom Risotto

Medley of Shiitake, Oyster, and Cremini Mushrooms with Brandy, Arborio Rice and Porcini Mushroom Broth, with Peas and Parmesan Cheese *Vegan Upon Request

Feta Cheese and Herb Crusted Duroc Pork Tenderloin Medallions

Sun-dried Tomato Pesto, Broccolini, Roasted Tomato Quinoa and Barley Pilaf

Third Course

Chocolate Peanut Butter Tart

Chocolate Pot de Creme Tart with Caramelized Banana Peanut Butter Mousse

Chocolate Sorbet

Poached Cherries and Toasted Coconut Brittle

Vanilla Bean Crème Brûlée

Fresh Berries and Palmier

Finale

Chocolate Truffle

\$65.00 per person excludes taxes and gratuities

This menu will run February 13 to February 17, 2019, our regular dinner menu will **not** be served during this time