



# VALENTINE'S DAY



## PRIX FIXE DINNER MENU

\$59 PER PERSON - 2 COURSE MEAL\* | \$69 PER PERSON - 3 COURSE MEAL\* | \$79 PER PERSON - 4 COURSE MEAL\*

### SOUPS & SALADS

(Choose One)

#### SPRING BERRY SALAD

Arugula, Balsamic Vinaigrette, Strawberry, Blueberry, Goat Cheese, Toasted Almond

#### KALE & APPLE SALAD

Kale, Red Cabbage, Apple, Cheddar Cheese, Mustard Vinaigrette, Candied Cashew

#### SPRING VEGETABLE QUINOA

#### MINISTRONE

Carrot, Artichoke Heart, Asparagus, Green Pea, Tomato, Kale, Quinoa, Parmesan Crisp

#### CRAB BISQUE

Avocado, Tomato & Corn Relish

### ENTRÉES

(Choose One)

#### NEW YORK SIRLOIN

Gorgonzola Mashed Potato, Asparagus, Port Wine Sauce, Micro Greens

 Chateau Macard, Bordeaux Superieur, France 9.5

#### CEDAR ROASTED HADDOCK

Smoked Paprika, Pancetta & Tomato Risotto, Sautéed Zucchini, EVOO, Micro Greens

 Santa Margarita Pinot Grigio, Trentino, Italy 13


#### LOBSTER RAVIOLI

Pan Seared Shrimp, Garlic, Shallot, Caramelized Onion, Roasted Red Pepper, Pesto Cream, Chili Flake, Fines Herbes

 San Felice Perolla Vermentino, Tuscany, Italy 8.5

#### EVERYTHING SPICED SALMON

'Everything' Spice Mix, Cream Cheese & Scallion Mashed Potato, Broccoli, Micro Greens

 J Lohr Riverstone Chardonnay, CA 10

#### SURF AND TURF

Duke Bourbon Bacon Beef Tips, Bacon-Wrapped Shrimp, Parmesan Pommes Frites, Glazed Carrot

 Educated Guess Cabernet Sauvignon, Napa 13.5

#### HONEY DRIZZLED CRISPY CHICKEN

Buttermilk Marinated Chicken Breast, Garlic Mashed Potato, Coleslaw, Cornbread, Chili Infused Honey

 King Estate Acrobat Pinot Gris, Oregon 10.5

### SNACKS

(Choose One)

#### WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese, Roasted Red Pepper, Parmesan, Fines Herbes, Cajun & Herb-Buttered Naan

#### NICOISE TUNA

Rare Seared Tuna, Potato, Egg, Haricot Verts, Grape Tomato, Olive, EVOO

#### BBQ PORK TARTLET

Puff Pastry, Slow Roasted Pork, Caramelized Onion, Roasted Corn, Garlic Cream, Mozzarella Cheese, Sweet & Spicy BBQ Sauce, Scallion

#### CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Shiitake Mushroom, Sriracha, Grilled Chicken, Cream Cheese, Radish Sprout, Wonton, Ponzu, Asian Slaw

### DESSERTS

(Choose One)


#### RED VELVET CUPCAKE

Raspberry Filling, Cream Cheese Frosting, Red Velvet Cake Crumble, White Chocolate Cup

 Canella Rose Prosecco, Italy (Single Serve) 11

#### CHOCOLATE RASPBERRY CHEESECAKE

Chocolate Cheesecake, Chocolate Cookie Crust, Raspberry Glaze, Fresh Whipped Cream, Fresh Raspberry

 Zonin Prosecco, Italy (Single Serve) 10

#### WILD BERRY SHORTCAKE

Angel Food Cake, Fresh Whipped Cream, Crème Anglaise, Blueberry, Strawberry, Raspberry, Fresh Fruit Sauce, Mint

 Savage Oaks Blueberry Pi, Maine 8.5

 SUGGESTED WINE PAIRING, PRICED SEPARATELY

\* TAX AND GRATUITY NOT INCLUDED IN PER PERSON PRICE

