



VALENTINE'S DINNER MENU

\$100 Per Person

Small Bite

OYSTERS ROCKEFELLER

BAKED OYSTER ON THE HALF SHELL WITH BUTTER, HERBS, PARSLEY AND BREAD CRUMBS

Appetizers

CREAMY GOAT CHEESE AND SALT-ROASTED BEETS

WITH SPICY HONEY, PINE NUT GRANOLA AND GARLIC CROSTINI

SUSHI GRADE TUNA

WITH SWEET SPANISH PEPPERS AND GRILLED LEMON

Salad Course

CAESAR SALAD

ROMAINE LETTUCE, CAESAR DRESSING, FOCACCIA CROUTONS, PARMESAN CRISP

Choice of Entrée

(Please Select When Purchasing Tickets)

PEPPERCORN CRUSTED FILET MIGNON

SMOTHERED WITH A COGNAC CREAM SAUCE SERVED WITH ROASTED FINGERLING POTATOES AND BRAISED ITALIAN BROCCOLI

PAN SEARED SCALLOPS

SPICED SAGE BROWN BUTTER, BUTTERNUT SQUASH, BABY SPINACH AND WILD MUSHROOMS

Dessert for Two

A DUET PLATE CONSISTING OF DARK CHOCOLATE TORTE WITH SPIKED BLACKBERRY LIQUEUR PAIRED WITH MERINGUE TOPPED WITH LEMON CURD AND FRESH BERRIES

Select a Complimentary Bottle of Wine or Prosecco from the House List