



# VALENTINE'S DINNER FEBRUARY 14

Reservations for 2 seatings at 5pm and 7pm

**Amuse-Bouche** Grit Cake topped with Shrimp and Tomato Gastrique

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**1st Course** **Creamy Corn Soup** With Roasted Garlic Flan

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**2nd Course** **Caesar** Baby Romaine, Radicchio, Roasted Peppers, Shaved  
**Salad Choice** Parmesan Focaccia Toast

**Beet and Goat Cheese** Frisée & Shaved Fennel Bulb, Roasted  
Red & Yellow Beets, Orange Supremes, Citrus-Beet Reduction,  
Hand-Rolled Goat Cheese

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**3rd Course** **Pappardelle** With our Italian Sausage, Fresh Herbs, Grated  
**Pasta** Cheese, & Truffle Oil

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**4th Course** **Veal Osso Buco** Pan Seared with  
**Entrée Choice** Vegetable Mirepoix, Wine and Demi Glaze

**Coffee Rubbed Sirloin** Pan Seared, Oven  
Roasted, Cognac Cream and Béarnaise  
Sauce

**Seared Scallops** Fennel Spice Rubbed,  
Seared and Finished in the Oven, Roasted  
Corn Cream, Chive Oil

**Arctic Char** Pan Roasted with Concasse  
of Tomato, Cucumber and Dill

**Stuffed Rack of Lamb** With Spinach, Pine  
Nuts and Prosciutto, Cooked Medium Rare,  
Lemon-Basil Beurre Blanc

**Vegetable Lasagna** on a bed of Ratatouille

**Side Choice**

*Select 2 sides  
per couple*

**Garlic Mashed  
Potatoes**

**Truffle Steak Fries**

**Scalloped Potatoes**

**Broccoli Rabe**

**Haricot Verts**  
With Grape  
Tomatoes &  
Tarragon Ginger  
Butter

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**5th Course** **Crème Brûlé 2-Ways (Vanilla Bean and Chocolate)**  
**Dessert** Garnished with Mixed Berries & Crème Fraîche

**Coffee or Tea**

**\$125 per person** Beverages, Tax and Gratuity not included

\*\*Eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.\*\*