

Valentine's Day 2024

1st Course

choice of

Chicken Cordon Bleu Soup

or

Crab Cakes with Chipolte Lime Aioli

2nd Course

*Arugula and Spring Mix Tossed with Blood Orange Segments
Pomegranate Seeds, Blue Cheese Crumbles and Toasted Almonds
Drizzled with a Lemon Poppy Seed Vinaigrette*

3rd Course

choice of

Duck Breast

*Seared Duck Breast with a Cherry Balsamic Reduction
Served with Yukon Mashed Potatoes and Green Bean Amandine*

Prime Ribeye

*12oz Hand Cut Prime Ribeye, Cooked to your Specification
Topped with an Herb & Horseradish Compound Butter
Served with a Loaded Baked Potato and Roasted Broccolini*

Lamb Chops

*Grass Fed New Zealand Lamb Chops
Drizzled with a Rich Red Wine Demi Glace
Served over Roasted Garlic Mashed Potatoes and Roasted Asparagus*

Swordfish

*Grilled Swordfish Topped with a Flavorful Mixture of Capers
Tomatoes, Roasted Garlic and Red Onions
Served with Cous Cous and Sauteed Baby Carrots*

Basil Pesto Gnocchi

Tender Potato Gnocchi

*Tossed in a Rich and Flavorful Basil Pesto
Topped with Grated Parmesan and Toasted Pine Nuts*

4th Course

choice of

White Chocolate Raspberry Cheesecake

or

Red Velvet Cake

\$85 Per Person

Plus Tax and 20% Gratuity