

Valentine's Day Celebration

February, 12th, 13th and 14th

Four course Menu

Early Seating \$85.00 ++

Amuse Bouche

Champagne Cocktail

Appetizer

Smoked Sea Scallop

Butternut Squash Mousse, Apple Cress Salad

~Or~

Poached Lobster

Citrus, Fennel Risotto

~Or~

Chèvre and Herb Tortellini

Beet, Ginger Sauce

Soup

Carrot and Star Anise Soup

Spiced Glazed Petite Carrots

Main Course

Sea Bass

Sweet Squash and Blue Crab Ravioli, Meyer Lemon, Champagne Sauce

~Or~

Roast Guinea Hen

Asparagus and wild Mushroom Timbale, Madeira Red Pepper Sauce

~Or~

Medallion of Beef Tenderloin

Potato Dauphinoise, Truffle Scented Salsify, Pearl Onion, Cabernet Sauvignon Sauce

Dessert

Strawberry Panna Cotta

White Chocolate Froth, Sweet Strawberry Marmalade

~Or~

Belcolade Three Chocolate Terrine

Wild Berry Mascarpone