



Valentine

PRIX FIXE MENU

\$169 PER COUPLE WITH COMPLIMENTARY CHAMPAGNE

COURSE ONE *Choice of one per couple:*

BACON WRAPPED DATES

Stuffed with spicy sausage, drizzled with hot honey and finished with micro greens.

LEMON KISSED SHRIMP DELITE

Poached shrimp in pastry over creamy cocktail sauce topped with lemon twist.

COURSE TWO *One per person:*

SWEETHEART SALAD

Fresh berries, red onion, goat cheese, and candied nuts on mixed greens served with house-made strawberry vinaigrette.

COURSE THREE *Choice of one per person:*

Filet*

8 oz. hand cut filet mignon served with twice baked potato and steamed broccoli.

BRAISED CORNISH HEN

Tender roasted and dressed with veloute, complimented with parmesan risotto and grilled broccolini.

SEARED SCALLOPS

Over seared tri-color beets in pink butter sauce, topped with micro greens and crispy wonton strips.

COURSE FOUR *Choice of one per person:*

CREME BRÛLÉE

Creamy house made custard topped with caramelized sugar and fresh fruit.

BERRY TRIFLE

Fresh berries layered with sweet vanilla cream and shortcake.

18% gratuity will be added to all tickets.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.