## COURSE ONE choice of one per couple.

## BACON WRAPPED SCALLOPS

Finished with Mediterranean cous cous and English pea puree.

## BEEF CARPACCIO CROISTINIS

Complimented by freshly shaved Parmesan and micro greens.

## COURSE TWO oneperperson:

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:

## PRIME RIB*

8 oz. prime rib with horseradish cream sauce served with twice baked potato and steamed broccoli.
Suggested wine pairings: Duckhorn Decoy

## CHICKEN FLORENTINE

Roast chicken over garlic mashed potato with sauteed spinach and Hollandaise sauce.
Suggested wine pairings: Cielo Pinot Grigio

## CRAB STUFFED SALMON

Seared salmon stuffed with lump crab on top of smashed red potatoes, topped with a rich Bearnaise sauce.
Suggested wine pairings: Villa Maria Sauvignon Blanc

## COURSE FOUR Choice of one per person:

## CREME BRÛLÉE

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

## MOLTEN LAVA CAKE

Decadent moist chocolate cake filled with warm fudge center.

