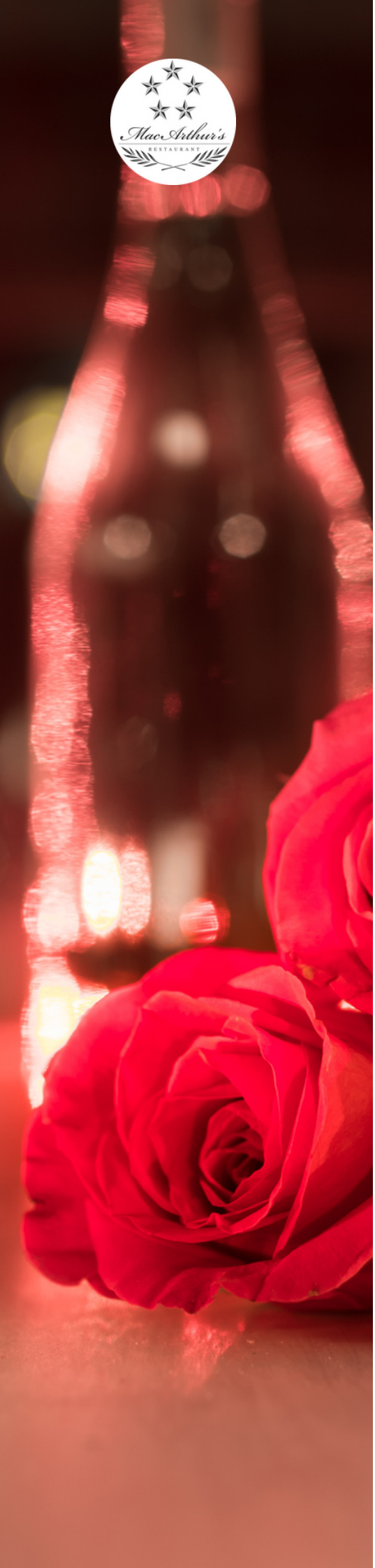

VALENTINE'S DAY

Dinner Menu

Amuse Bouche

Triple Cream Brie Grape
Whole Grain Toast, Fig Jam

First Course

Pan Seared Sea Scallops
Butternut Squash, Baby Fennel, Sour Apple, Brown Butter

Burrata
Olive Tapenade, Roasted Tomato
Olive Oil Dressed Micro Basil, Balsamic Syrup, Grilled Baguette

Second Course

Salad of Artisan Lettuce
Roasted Beets, Pistachio, Citrus Viniagrette

Third Course

Bronzed Filet Mignon
Dauphinoise Potato, Haricots Verts
Glace de Viande

Breast of Free Range Chicken
Creamy Polenta, Mushrooms, Winter Vegetables
Natural Reduction

Pan Roasted Chilean Sea Bass
Dauphinoise Potato, Winter Vegetables
Lemon and Tarragon Butter

Vegetable Wellington
Puff Pastry, Wilted Spinach, Tomato Basil Coulis

Fourth Course

Vanilla Bean Creme Brulee

Flourless Chocolate Cake
Raspberry Coulis, Chantilly Cream