



Valentine's Dinner

Happy Valentine's Day!

First Course (Choice of One)

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 Lettuces
Roasted Beets, Pistachio, Citrus Vinaigrette

Third Course (Choice of One)

Bronzed Filet Mignon
Dauphinoise Potato, Haricots Verts
Glace de Viande

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

(Continued)



Valentine's Dinner

Happy Valentine's Day!

Third Course (cont'd)

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 Crème Brûlée

Chocolate Marquise
Raspberry Coulis, Chantilly Cream

\$125.00* Per Person,
*Tax and Gratuity Not Included

Executive Chef, Chris Hettinger