



Valentine's Day Menu

\$55 per person.

Please select one item from each course.



Starters

Crab Cakes – Loads of delicious Blue Crab meat with panko bread crumbs and parmesan cheese topped with chefs real hollandaise sauce.

Quinoa Salad - Healthy & hearty quinoa with slices of fresh strawberries, fresh mint, extra virgin olive oil & agave nectar.

Suppers

Stuffed Salmon – Filet of Salmon stuffed with goat cheese, a brown sugar bruleed crust on top, served with haricot vert green beans & pearl onions, jasmine & orzo rice pilaf, & dinner roll.

Bone-In Beef Tenderloin– Grilled 7oz beef tenderloin still on the rib, topped with a Buerre Rouge sauce, served with grilled radicchio, roasted garlic mashed baby red potatoes, and a dinner roll.

Handmade Fettuccine Alfredo – Hand made fettuccine noodles tossed in our chefs rich & creamy alfredo sauce with sundried tomatoes, & artichoke hearts, served with slices of basil oil & parmesan bread.

Chicken Ballantine – Roasted chicken thigh & leg stuffed with spinach & sundried tomatoes and topped with a ginger balsamic glaze, served with haricot vert green beans & pearl onions, jasmine & orzo rice pilaf, & dinner roll.

Sweet

Raspberry Chocolate Mousse – Whipped mascarpone, chocolate & raspberry mousse served with chefs handmade tuile cookie.

Red Velvet Brownies – Super rich & dense red velvet brownies served with chef's famous chantilly cream.