

Valentine's Dinner at the Crane & Pelican

Wednesday, February 14th - ONLY

Two seatings available - 6pm & 8pm

10% discount off your entire bill for parties of 4 or more

Three courses for \$55.95/person

First

Soup - Creamy Basil Soup with buttered Baguette

Salad - Strawberry salad with feta, walnuts, arugula, & champagne vinaigrette

Main

Beef - A pair of 4oz Filet of Beef medallions grilled to order, topped with sautéed shrimp & a cognac cream sauce, served with garlic mashed potatoes & buttery broccolini.

Sea - 3 Pan seared Sea Scallops in our famous Port of Leclair sauce (made with Wide River Winery Port) served with mushroom risotto & buttery broccolini.

Garden - Eggplant Parmesan hand breaded and fried to perfection served on a bed of angel hair pasta with chef's tomato sauce & garlic bread.

Finale

Tiramisu - Espresso & rum soaked ladyfingers with a whipped mascarpone topping & espresso powder.

Mixed Berry Turnover - Flakey puff pastry folded over chef's three berry pie filling with whipped cream.

