

*Tarragon*

*Join us for  
Valentines  
day!*

5:00 pm to 5:30 \$49.95  
\$69.95 per person  
plus tax and gratuity  
Bottomless Champagne \$12.95

**First Course**

**Salmon Afumicato**

Smoked salmon in a pastry croute wild caper and dill cream fraiche

**Bacon Wrapped Scallops**

served in a brandy lobster sauce garnished with micro chives, truffle balsamic

**Second Course**

**Lobster Bisque**

sherry wine and tarragon crème fraiche

**Sweet Heart Salad**

Combination of garden greens, roasted strawberries, sliced almonds  
maytag blue cheese and golden cocoa balsamic dressing

**Third Course**

**Mesquite Grilled Filet Mignon**

Served with shaved brussels sprouts, fingerling potatoes  
and port demi sauce

**Roasted Rack of Lamb**

Seasoned with shallots and herbs, served with shaved brussel sprouts,  
mashed potatoes, fried buttermilk shallots and lamb jus

**Alaskan Halibut**

wrapped with flaky phillo crust, fennel, zucchini, lemon meyer,  
white wine, dill sauce, rice pilaf and shaved brussel sprouts

**Stuffed Chicken Breast**

With Prosciutto and mozzarella cheese served with garlic mashed potatoes,  
grilled zucchini roasted garlic mustard aioli

**Vegetarian Timbale**

mini eggplant traditional dish, Italian zucchini, red lentils,  
quinoa, pomodoro sauce

**Fourth Course**

**Triple Chocolate Mousse Cake**

layers of white, dark & milk chocolate mousse

**Valentines Day Heart Cake**

Sponge cake topped with vanilla cream and raspberry sauce

**Chocolate Crisp Cake**

Chocolate hazelnut cake layers

**Rose Gelato**

**Kir Royal**

Champagne and Chambord float

