



2026

SKY

HIGH

LOVE

...to the stars and back!



Gallaway
is gastronomically
a good
idea

\$300 Couple (includes tax, gratuity, champagne)

Limited Seating (intimate setting, no waiting, no crowd)



Pepper Bistro Valentine's Day Menu

Starter

Specialty Cocktail | Amuse Bouche

Course 1 - Salad

Layered Cranberry Apple Salad

A decadent gelatin slice of cranberry, apple, and cabernet cranberry sauce

Spinach Strawberry Salad

Baby spinach, slices of fresh strawberries, feta cheese, pecans, strawberry dressing

Course 2 - Appetizer

Pepper Valentine Garlic Butter Baked

Scallops in Lobster Brandy Sauce

Sea scallops baked in garlic butter sauce and topped with parmesan and lobster brandy sauce served on scallop shell

Course 3 - Entrée

Sole Meuniere

Fish drenched in lemon, caper, butter sauce

Prime Rib

Medium cooked prime rib slice with Au Jus and horseradish sauce

Sides

Rosemary Roasted Potatoes

Sautéed Asparagus

Pepper Spicy Braised Collards

Cornbread | Rolls

Course 4 - Dessert

Chocolate Teardrop Filled With White Chocolate Mousse and Raspberry Jelly

Our signature elegant dessert of raspberry infused white chocolate mousse and jelly enveloped by a chocolate teardrop

Coffee & Cardamom Crème Brûlée

A classic French dessert of coffee custard infused with Kahlua and cardamom topped with malt crumble and coffee sorbet