

Valentine's Day 2019

First Course

Classic Lobster Bisque
Puff Pastry Twist

Or

Beet and Goat Cheese Napoleon
Toasted Sunflower Seeds, Beet Balsamic Jus

Second Course

Creamy Mushroom Risotto
Pecorino Romano, Watercress Salad, Truffle Oil Drizzle

Or

Shrimp Cocktail
English Cucumber, Baby Tomato, Lemon Oil

Third Course

Norwegian Salmon En Crouete
Salmon, Spinach Wrapped in a Filo Dough, Beurre Blanc

Or

Filet Mignon Medallion au Poivre
Potato au Gratin, French Green Beans

Or

Berkshire Pork Tenderloin
Red Cabbage and Apple Compote, Port Wine Glaze

Dessert

Grand Marnier Chocolate Mousse
Fresh Strawberries, Crème Chantilly

Or

Lemon Custard
Served in a Lemon Shell, Caramel Sauce

\$68