



Christine's Farm to Fork

Valentine's Day Menu

13-14 February 2026

Appetizers

Stuffed Portabello Mushroom with Tomato, Spinach, Feta, Toasted Parmesan Breadcrumbs, Green Goddess Dressing

Pappardelle Pasta with Grilled Herb Marinated Chicken, Sundried Tomato, Artichoke, Spinach, Champagne-Parmesan Cream

Gulf Oyster Trio-Rockefeller, Casino, and Bienville

Atlantic Salmon Tartare with White Soy, Scallions, Lemon, Ginger, Nori Furikaki, Avocado, Micro Cilantro, Wonton Crisps

Soups/Salads

Charlston Style She Crab Soup with Sherry, Chives, Twice Baked Oyster Crackers

Classic Lobster Bisque with Pernod Cream, Tarragon, Torn Croutons

Grilled Baby Gem Caesar with Shaved Parmesan, Everything Bagel Croutons, Pink Peppercorn Caesar Dressing

Red Wine Poached Asian Pear with Baby Arugula, Mixed Greens, Candied Walnuts, Goat Cheese, Crispy Bacon, Champagne Vinaigrette

Entrees

Slow Roasted Beef Tenderloin Chateaubriand with Brown Butter Glazed Tourne Carrots and Potatoes, Red Wine Glace, Bearnaise Sauce

Chicken Cordon Bleu Wellington- Flaky Puff Pastry Wrapped Chicken with Prosciutto, Aged Swiss and Herbs, with Wild Mushroom, Dijon, Brandy Cream Sauce, Sauted Rainbow Chard

Miso Marinated Black Cod Loin, Lump Crab Fried Rice, Sesame Sugar Snap Peas, Ginger-Soy Glaze

Surf and Turf-Grilled Black Angus Ribeye with Lobster and Cavatappi Mac and Cheese, Lemon Asparagus, Bison Demi, Lobster Butter

Grilled Thick Cut Cauliflower Steak with Moroccan Spices, Lemon Olive Oil, Capers and Herbs, with Tomato and Kalamata Olive Couscous

Desserts

Dubai Chocolate Tart- Flaky Tart Shell with Pistachio Cream, Honeyed Phyllo, Milk Chocolate Ganache, Candied Pistachio, Gold Leaf, Caramelized Honey Cream, Pistachio Ice Cream

Myer Lemon and Raspberry Layer Cake with Lemon Buttercream, Citrus and Ginger Salad, Raspberry Sorbet

Warm Cinnamon Sugar Dusted New Orleans Style Beignets with White Chocolate and Vanilla Bean Crème Anglaise, Strawberry Coulis