

VANLENTINES DAY MENU

FIRST

HEARTS OF ROMAINE SALAD
TOASTED ALMONDS, ROAST SWEET PEPPERS
FRESH HEARTS OF PALM, SHAYED MANCHEGO CHESSE
OVEN DRIED TOMATO VINIAGRETTE

OR

LOBSTER AND SWEET GRILLED CORN CHOWDER
SNIPPED GARLIC CHIVE
FRESH HUSHPUPPIES

OR

BABY FIELD GREENS
TOSSED WITH PETITE TOMATOES, SWEET ONIONS,
CANIED PECANS, OREGANO-ROAST ONION VINIGREETE

SECOND

PEPPER SEARED SEA SCALLOP
GRILLED WINTER SQUASH AND MUSHROOM RISSOTO, FETTUCINI
VEGETABLE, WALNUT-RADDICHO PESTO

OR

ROSEMARY ROASTED HALF FREE RANGE CHICKEN
PARMENSAN FRIED POLENTA, PANCETTA-BRUSSEL SPROUT SAUTE'
GRAIN MUSTARD NATURAL PAN JUS

OR

FIRE GRILLED FILET TENDERLOIN
WHITE CHEDDAR AU GRATIN POTATOE, CHIPOLINI ONION DEMI-GLACE

OR

GRILLED WILD SALMON FILET
HORSERADISH GLAZED RUSSIAN FINGERLING POATOE
TOMATO-BASIL BUERRE BLANC

OR

BLACK PEPPER BACON WRAPPED AMERICAN LAMB
RASBERRY-JALAPENO JAM, PETITE TWICE BAKED POTATO
WINTER ROOT VEGETABLE COMPOTE

TRIPLE CHOCOLATE LOVE THREAT
HAND ROLLED CHOCOLATE TRUFFLES,
BITTERSWEET CHOCOLATE LOVING LAVA CAKE
DOUBLE DIPPED STEM STRAWBERRIES