



Sweetheart Dinner 2019

3 courses

FIRST COURSE

Choice of One

Sunflower Bisque
with fried sage

Orchard Salad

featuring dried peaches, apple chips and farmer's cheese served with cider vinaigrette

ENTREES

Choice of One

Fire Roasted Kung Pao Lobster

lobster tail and claw roasted with assorted vegetables and tossed with traditional spicy Asian sauce



Grilled Filet Oscar

6 oz. beef tenderloin topped with asparagus, crab and hollandaise served with chateau potatoes



Garlic Poached Chicken Breasts

slowly steeped in infused garlic oil and herbs-served with wilted watercress greens blend and spaetzle



Veal Osso Bucco

classical dish served with risotto and jumbo asparagus

DESSERT

Sweetheart Sampler to Share

Strawberry Vacherin, Layered Chocolate Ganache and Blackberry, and White Chocolate Crème Brulee!

\$45.00 per person
plus tax and gratuity



HARVEST
KITCHEN | BAR