



# *Valentine's Dinner*

*\$70 per person*

## 1ST COURSE

**Grilled Baby Hearts of Romaine**  
Prosciutto, Cracked Pepper Burrata,  
Persimmon Chips, Port Reduction

## 2ND COURSE

Choice of

**Medallion of Chateaubriand**  
Tenderloin, Potato Lyonnaise, Creamed Spinach,  
Grilled Heirloom Carrots, Pickled Shallot Béarnaise

**Butter Poached Dayboat Scallop**  
Parsnip Puree, Yukon Potato Fondant, Braised Fennel  
Hearts, Candied Meyer Lemon Peel, Browned Butter  
Beurre Blanc

**Vegetarian Baked Brie Voulevant**  
Puff Pastry, Fricasse of Wild Mushroom,  
Asparagus Tips, Grilled Campari Tomato

## 3RD COURSE

**Decadent Mousse Dome**  
Chocolate Ganache, Blackberry Chantilly Cream,  
Strawberry Gelée

Executive Chef: Daniel Sargent  
Sous Chef: Bryan Kashak  
Banquet Chef: Ryan Van Demark

