

Valentine's Day

DINNER MENU



FIRST COURSE

Cupid's Garden Salad

Hearts of Romaine | Hearts of Palm | Artichoke Hearts |
Radicchio | Parmesan Crisp | Champagne Vinaigrette

ENTRÉE *(Choice of one)*

Steak Oscar

Petit Filet | Jumbo Lump Pacific Crab | Tender Asparagus
| Béarnaise Sauce

Dover Sole with Stuffed Langoustine

Butter Poached Langoustine | Fondant Potato | Bed of Sea
Asparagus | Lobster Nage

Vegetarian Ratatouille Wellington

House Pomodoro Sauce | Fine Herbs

DESSERT

White Chocolate Cheesecake

Raspberry Sauce | Whipped Cream | Fresh Local Berries

Executive Chef: Daniel Sargent

Sous Chef: Bryan Kashak