

VALENTINES PRE-FIX MENU

CHAMPAGNE WITH FRESH STRAWBERRY ON ARRIVAL

TABLE SHARE

A TASTE OF THREE CHEF SELECTED CHEESES
SERVED WITH SLICED FRENCH BREAD AND WATER CRACKERS

FIRST COURSE

WILD MUSHROOM FETTUCINI
CHANTERELLES, OYSTER, AND PORTOBELLO
TOSSED IN TOASTED GARLIC AND EXTRA VIRGIN OLIVE OIL
FRESHLY GRATED PARMESAN

OR

SUCCULENT TOMATO SHRIMP BISQUE
ACCENTED WITH GOAT CHEESE CROUTON

SECOND COURSE

MIXED BABY GREENS AND FRISEE
CRUMBLLED GOAT CHEESE AND GRILLED FRESH FIGS
TOASTED CRUSHED WALNUTS
SHERRY WINE VINAIGRETTE

OR

WILD BABY ARUGULA AND MESCLUN
CRISPY PROSCIUTTO CHIFFONADE, SHAVED SOVRANO CHEESE
BLACK OLIVES AND TUSCAN WHITE BEANS
AGED BALSAMIC VINAIGRETTE



ENTRÉE

SEARED PRIME FILET MIGNON
ROASTED ROSEMARY POTATOES
GRILLED JUMBO ASPARAGUS
CABERNET REDUCTION

OR

NEW ZEALAND BABY LAMB CHOPS
GARLIC MASHED POTATOES
GRILLED JUMBO ASPARAGUS
PORT WINE DEMI-GLACE

OR

PAN ROASTED CHILEAN SEA BASS
BRAISED LEEKS AND SUN-DRIED TOMATOES
ROASTED ROSEMARY POTATOES
LEMON BEURRE BLANC

OR

FRENCH-CUT ORGANIC CHICKEN BREAST
STUFFED WITH APPLES AND SHALLOTS
GARLIC MASHED POTATOES
GRILLED JUMBO ASPARAGUS
LIGHT DEMI GLACE

DESSERT

INDIVIDUAL CHOCOLATE MOLTEN SOUFFLÉ
HAND WHIPPED CREAM AND FRESH RASPBERRIES

OR

FRESH HOMEMADE TIRAMISU

OR

WARM APPLE COBBLER
FRESH CINNAMON WHIPPED CREAM AND CARAMEL DRIZZLE

COFFEE / TEA

COST \$50.00 PER PERSON PLUS TAX AND SERVICE