



VALENTINE'S DAY MENU

FIRST COURSE

**Kale + Thomas Family Farms
Goat Cheese**

Kale + Thomas Family Farms goat
cheese + pomegranate + candied
pecans + honey-lemon thyme
vinaigrette

Lemon Tuscan Artichoke Soup
(vegetarian)

artichoke hearts,
tomatoes + spinach

SECOND COURSE

Stuffed Mushrooms

mushroom caps filled with a blend of
cheeses, fresh herbs, and toasted
breadcrumbs, baked until golden

Crispy Brussel Sprouts

fried Brussels with house
sriracha aioli

THIRD COURSE

Served with garlic and herb roasted red potatoes + broccolini

\$70 per person

Parmesan Crusted Salmon*

Parmesan crusted, pinot
glaze, zucchini

Prosciutto-wrapped

Statler Chicken

\$80 per person

Surf & Turf*

beef filet with poached lobster tail and clarified butter

FOURTH COURSE

Banana Pudding

bananas + creamy pudding +
crushed Nilla wafers +
whipped cream

Strawberry Topped White

Chocolate Cheesecake

topped with fresh
strawberries

Red Velvet Cake

traditional Red Velvet cake

We serve our dishes as described and are unable to offer substitutions. Thank you for understanding!

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*