



# 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.\*