



VALENTINE MENU

\$75 per person

Kunik Minis Triple Cream

Creamy Goats Milk with Cow Cream, Baked in a Puff Pastry, Apricot Jam, Toasted Almonds, Grand Marnier, Caramelized Onions

Starter

SELECT ONE

Lover's Lobster Roll

Maine Lobster, Avocado, Cucumber

Roasted Beetroot Salad GF

Baby Red and Yellow Beets, Frisee Lettuce, Goat Cheese, Pistachio, Apple Dijon Vinaigrette

Entree

SELECT ONE

Herb-Crusted Rack of Lamb

Double Chop Australian Rack of Lamb, Beluga Lentil Stew, Braised Carrots, Rosemary Wine Demi
CAN BE PREPARED GLUTEN FREE

Steak au Poivre GF

Six Ounce Prime Filet, Peppercorn Crust, Parmesan and Bacon Twice Baked Potato, Sautéed Spinach, Cognac Peppercorn Sauce

Chicken Rollatini

Prosciutto, Spinach, Fontina Cheese, Truffle Mashed Potatoes, Grilled Asparagus, Mushroom Madeira Sauce

Swordfish Piccata

Seven Ounce Center Cut Swordfish, Caramelized Fennel and Baby Leek Gratin, Grilled Asparagus, Capers and White Wine Sauce
CAN BE PREPARED GLUTEN FREE

Eggplant Florentine V

Fried Italian Eggplant, Ricotta, Spinach, Mozzarella, Arugula Salad, Fire Roasted Tomatoes, Lemon Vinaigrette

Dessert

SELECT ONE

New York Style Cheesecake

Strawberry Chutney, Whipped Cream

Chocolate Biscuit GF

Flourless Sponge Cake, Chocolate Mousse, Mirror Glaze

Cocktails

Raspberry Mudslide, 12

Stoli Vanilla Vodka, Chambord, Kahlua, Bailey's, Milk, Whipped Cream

Love Martini, 11

Malibu Rum, Peach Schnapps, Tito's Vodka, Cranberry Juice