



Valentines Dinner

Opening Acts

(Choice of)

Bresaola Caprese

Slices of fresh buffalo mozzarella with heirloom tomatoes, bresaola on toss arugula and drizzled infused basil garlic olive oil and spice balsamic glaze.

Beets and Goat Cheese Carpaccio

Red and Golden beets, goat and spiced roasted pistachio compote.

Shrimp and Lump Crab Cocktail

Chilled cocktail shrimp with Jumbo lump crab meat and a caper remoulade compote

Entrée Affairs

(Choice of)

Roquefort de Filet Mignon

Grilled certified angus filet mignon, with a porcini mushroom truffle risotto. Topped with cabernet Roquefort sauce and served with bacon wrapped grilled asparagus with roasted pepper.

Halibut Oscar

Seared seasoned Halibut, served over braised greens and herb Moroccan couscous. Topped with lump crab meat, grilled asparagus, and a champagne hollandaise sauce.

Chicken Napolitan

Chicken breast stuffed with fresh basil leaves, fresh mozzarella, and roasted pepper, then wrapped with prosciutto baked and served on a bed of infused arroz pasta with a vodka sauce.

Closing Act

(Choice Of)

Red Velvet Cheesecake strawberry compote and infused caramel sauce.

Chocolate Black Forest Mousse Ganache served with Chambord raspberry sauce and a white chocolate glaze.

