



VALENTINE'S DAY

Wednesday, February 14, 2018



FIRST COURSE

Prawn Cocktail
House Made Cocktail Sauce / Arugula & Fennel Slaw

SECOND COURSE

Poached Bartlet Pear Salad
Artisan Baby Greens, Poached Bartlet Pears, Fresh Raspberries, Candied Nuts, Dried Cherries, Feta Cheese and Citrus Vinaigrette.

INTERMIEZZO

Sorbet Martini
Assorted Sorbet with Chilled Lemon Grass Consomme

ENTREES

choice of one per guest

Surf & Turf

Bacon Wrapped Filet & Double Tale Lobster, White Truffle Potato Puree and Lavendar & Maple Baby Carrots.
\$85

Pan Seared Chilean Sea Bass

Parsnip Puree, Mushroom Spinach Risotto, Blistered tomato Confit.
\$70

Roasted Chicken Breast

Sundried Tomato & Cauliflower Mousse, Roasted Root Vegetables and Marsala Chicken - Jus.
\$60

DESERT

Chocolate Port Cake
Brulee Strawberries and a Bourbon Creme Anglaise.

Reservations suggested
(209) 257-2595 or (209) 223-0500

