VALENTINE’S MENU

ROMANTIC LIVE MUSIC

FEB 14 $85 PER PERSON / 3 COURSES

FEB 12, 13, 15, 16 REGULAR A LA CART MENU

APPETIZERS

Burrata
Salsa Verde, Charred Bread VEG

Crunchy Calamari Salad
Fresh Greens, Shallot Vinaigrette

Spinach & Roasted Artichoke Dip
Crispy Pita, Vegetable Crudite VEG

Baby Back Ribs
“Fall of the Bone”

Tuna Tartare
Red Grapefruit, Orange, Chives GF

MAINS

Roast Salmon
Creamy Polenta, Spinach, Warm Tomato Vinaigrette GF

All Natural Chicken
Warm Grain Salad, Swiss Chard, Garlic Jus GF

Roasted Cauliflower Pasta
Toasted Walnuts, Garlic, Parsley, Lemon VEG

Leg of Lamb
Herby Roast Vegetables, Greek Salad GF

Hopewell Farms Beef Short Rib
Smashed Potatoes, Wild Mushrooms, Red Wine Jus GF

DESSERTS

Strawberry Panna Cotta GF

Salted Caramel Cheesecake

Chocolate Pot de Creme GF

GF = GLUTEN FRIENDLY
VEG = VEGETARIAN

MENU SUBJECT TO CHANGE