

# VALENTINE DAY PRIX FIX MENU

WITH COMPLEMENTARY GLASS OF CHAMPAGNE



## STARTER

### ROASTED VEGETABLE AND ASIAGO SALAD

MIXED MICRO GREENS, ROASTED SEASONAL VEGETABLES, ASIAGO CHEESE,  
ORGANIC WHITE TRUFFLE VINAIGRETTE

-OR-

### SEAFOOD BISQUE

HOUSE MADE HERB BISCUIT

-OR-

### MUSHROOM CROQUETTES

RISOTTO, PORTABELLA AND PORCINI MUSHROOM, ROMANO CHEESE  
SERVED WITH HOUSE MADE MUSTARD

## ENTRÉE

### CHICKEN ROULADE

CHICKEN BREAST, SPINACH, FETA CHEESE,  
SERVED W/ TOMATO & YELLOW SQUASH GRATIN

-OR-

### BRAISED SHORT RIBS

SHALLOT MASHED POTATOES  
(REPLACE SHORT RIB WITH TOMATO & SQUASH GRATIN,  
CRUMBLED FETA, AND CANNELLINI BEANS FOR VEGETARIAN OPTION)

-OR-

### STRIPED BASS

BUNDLE OF POACHED BUTTERED VEGETABLES, WHITE BEAN PUREE

## DESSERT

### PASSION MOUSSE MERINGUE

PASSION FRUIT MOUSSE COVERED IN TOASTED MERINGUE SERVED WITH MANGO COULIS

-OR-

### DARK CHOCOLATE RUM POT DU CREME

COCONUT TUILE, TAHITIAN VANILLA CREAM

-OR-

### POACHED PEAR ALMOND TART

VANILLA POACHED PEAR, FRANGIPANE, TOASTED ALMONDS, VANILLA ICE CREAM, CARAMEL SAUCE

34. PER GUEST

. NO SUBSTITUTIONS PLEASE

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE