



# *Valentines Weekend at the Chateau*

\$75 per person (Excluding beverage tax and gratuity)

## Amuse

Seared Tuna, Sesame Seeds, Seaweed Salad with Ginger Soy Glaze (GF)

## Soup or Salad

### **Southwest Sweet Potato Soup**

with Street Corn Garnish (GF)

OR

### **Mushroom Thyme Salad**

Wild Mushroom, Basil & Thyme Goat Cheese, Roasted Tomatoes,  
Grilled Asparagus, Thyme Vinaigrette (GF)

## Intermezzo

Raspberry & Chambord (GF)

## Entrée

### **Crab Stuffed 10oz Lobster Tail**

Roasted Asparagus, Truffle Whipped Potatoes and Drawn Butter

OR

### **Filet & Scallop Duo**

6oz Cherry Smoked Filet, Pan Seared Scallops,  
Celeriac Puree, Snow Peas & Carrots, Bacon Compound Butter (GF)

OR

### **Roasted Cornish Game Hen**

Buttered Yukon Potatoes, Sautéed Corn with Thyme Chicken Jus (GF)

## Dessert

### **Berry Trifle**

Layers of English Custard, Whipped Cream, Brandy Soaked Lady Fingers, Fresh Berries

OR

### **Chocolate Mousse Pie**

Rich Chocolate Mousse, Whipped Cream, Fresh Berries (GF)

(GF) represents Gluten Free items. If you have an Allergy, please let your server know.

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."