

Valentine's Day Menu

\$45 Per Person

CHOOSE ONE FROM EACH COURSE:

First

BUTTERNUT SQUASH SOUP

Cayuga blue cheese crumble

BABY SPINACH SALAD

toasted almond | red onion | strawberry | balsamic reduction

PAN SEARED SCALLOPS

bacon jam | chive

DUCK CONFIT

port cherry | brioche toast

Second

CHILEAN SEA BASS

coconut curry | lemon rice

ROASTED CORNISH GAME HEN

roasted new potato | grilled asparagus | rosemary infused sherry sauce

ROASTED HERB CRUSTED FILET MIGNON

truffle mashed potato | baby vegetable

CITRUS SALMON

blood orange | citrus compound butter | haricots vert | sweet potato

TOASTED BARLEY AND WILD MUSHROOM RISOTTO

sautéed spinach | pan seared tofu

Third

POT DE CRÈME

vanilla bean | custard | salted caramel

RED VELVET CAKE

cocoa | red layered cake | cream cheese icing

MOLTON LAVA CAKE

raspberry melba sauce | chantilly cream

ESPRESSO BEAN PROFITEROLE

house-made cream puff | Gilligan's coffee ice cream | Bailey's Irish Cream Sauce