



THE CHOPHOUSE
AT MANCHEBO

Valentine's Day Menu

February 14th, 2021

CHEF'S AMUSE



APPETIZER

Quiche Lorraine

A creamy filling of fresh leeks, bacon bits and melted cheese, backed in a puff pastry shell. Served with baby lettuce leaves

or

Fried Brie and Strawberry Mesclun Salad

With refreshing garden toppings and sweet balsamic drizzle

or

Beef Carpaccio

Thin sliced raw beef topped with arugula, fresh parmesan, extra virgin olive oil, balsamic drizzle and pine nuts



MAIN COURSE

Favorite Valentines Steak

Juicy and tender 5 oz fillet mignon, topped with grilled garlic shrimp and steamed asparagus, served with buttered mashed potatoes and creamy porcini mushroom sauce

or

Saffron Seafood Paella

Chefs specialty Paella saffron rice dish prepared with all the fresh seafood such as: shrimp, mussels, scallops, calamari, octopus and fish

or

Creamy Trofie Chicken Caprese Pasta

Homemade Italian Trofie pasta in a rich and creamy pesto sauce, served with a grilled cornfed chicken breast, topped with slices of tomato and melted mozzarella cheese



DESSERT

Red Velvet Mango Strawberry Delight

Red velvet cake, mango mousse and fresh strawberries layered in a glass served with chocolate chips and roasted hazelnuts

COFFEE | TEA

Including a glass of bubbles and a Rose for your Loved one

\$55
per person

