

# *St. Valentine's Menu 2019*

*Offered at \$50 per guest  
Please choose one option from each section*

## *first course*

### *Charcuterie Plate*

*of local cured meats & cheeses*

### *Tomato Bruschetta*

*with house made focaccia*

### *Smoked Salmon*

*with chevre over crostini*

## *second course*

### *French Onion Soup*

### *Roasted Tomato Soup*

## *third course*

### *Winter Caesar Salad*

*with romaine & chard, parmesan, candied walnuts & pomegranate*

### *Harvest Chop*

*mixed greens, kale, peruvian potatoes, brussel sprout, root vegetables, goat cheese & champagne vinaigrette*

## *fourth course*

### *Beef Short Rib*

*served with asparagus, mashed potatoes & zinfandel demi-glace*

### *Grilled Salmon*

*with corn succotash and accompanied by broccolini & balsamic reduction*

### *Roasted Airline Chicken*

*paired with sautéed broccolini, mashed potatoes & marsala cream sauce*

### *Pesto Gnocchi*

*served with grilled tomatoes and squash*

## *final course*

### *Chocolate & Raspberry Secret*

*layered cake with raspberry coulis*

### *Red Velvet Cake Mousse*

### *Vanilla Bean Crème Brûlée*

*Served with fresh whipped cream*