

# *St. Valentine's Dinner*

\$60 per guest

## *First Course*

### ***Amuse Bouche-Roasted Artichoke heart Caprese Skewers***

*Roasted artichoke hearts, grape tomato, fresh mozzarella tossed in basil pesto & topped with balsamic reduction*

## *Second Course*

### ***Cupids French Onion Surprise***

*French onion and gruyere stuffed dinner roll topped with French onion soup reduction*

### ***St. Valentine's Roasted Red Pepper Hummus Plate***

*With grilled cauliflower flatbread & house pickled vegetables  
(No gluten added & vegan)*

## *Third Course*

### ***Clam Chowder***

### ***Roasted Tomato Soup***

### ***The Heart Beet Salad***

*Hearts of Palm with red beet vinaigrette, watermelon radish, frisee, Goat cheese, carrot ribbons, & pickled fennel  
(No gluten added & vegan)*

## *Forth Course*

### ***Smoked Beef roulade***

*Stuffed with spinach, roasted red pepper, & gruyere cheese with white balsamic reduction served with creamy polenta & grilled asparagus*

### ***Hibiscus Marinated Salmon***

*With lemon-dill cream sauce served with brown butter pearl couscous & sautéed vegetable medley*

### ***Grilled Chicken Penne Puttanesca***

*Penne pasta tossed in spicy tomato sauce sautéed with Kalamata olives, grape tomato, capers, & zucchini topped with parmesan*

### ***Roasted Beets***

*With grilled cauliflower flatbread & house pickled vegetable with creamy lemon-herb quinoa, arugula, pickled red onion, crispy fried chickpeas, & fennel vinaigrette*

## *Fifth Course*

### ***The passionate strawberry***

*Passion fruit mousse, macerated strawberries, whipped cream, lady fingers, & red spun sugar*

### ***Red Velvet Cake***

*With raspberry coulis*