Valentine's Day Specials



\$55 per person

Includes your choice of First course and Second course option, with a complimentary dessert course for both guests

FIRST COURSE

Includes bread basket with warm rolls served with a seasoned herb butter

Shrimp Bisque

Our velvety house-made Shrimp bisque, crafted with rich cream and a blend of savory spices for a perfectly smooth, indulgent flavor



Cranberry Kissed Salad

A refreshing mix of spring greens topped with crisp sliced apples, creamy gorgonzola cheese, sweet candied walnuts, tangy dried cranberries, and a touch of red onion, all drizzled with our signature House-made Cranberry Vinaigrette Recommended Pairing - Love Potion Cocktail

SECOND COURSE

Ocean Harvest Risotto

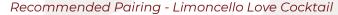
A rich creamy arborio rice dish with white wine and fresh herbs, featuring tender shrimp, clams, mussels, and grape tomatoes, finished with a hint of lemon



Recommended Pairing - Prosecco

Farmhouse Roasted Chicken

A succulent roasted half chicken served with baby baker potatoes, roasted carrots and Brussels Sprouts, all brought together with a tangy Dijon lemon pan jus



Herb Butter New York Strip

A perfectly grilled 15oz New York strip steak, topped with a shallot & garlic herb butter, served alongside sour cream and chive red-skinned mashed potatoes and crispy truffle Brussels



Garden Stacked Cauliflower Cake

A crispy cauliflower potato cake layered atop a hearty chickpea and lentil ragu, drizzled with creamy tahini sauce, and paired with a fresh arugula, tomato, olive and cucumber salad tossed in a light herb vinaigrette

Recommended Pairing - Chardonnay

THIRD COURSE

Country Apple Galette

A flaky puff pastry enveloping thinly sliced cinnamon-sugar apples, baked to golden perfection and served warm with a scoop of vanilla ice cream



Double Chocolate Dream

Rich and moist chocolate cake drizzled with a luscious berry sauce, topped with a dollop of whipped cream for a perfectly sweet finish

Recommended Pairing - Strawberry Kisses Cocktail

Café Crème Brûlée

A velvety coffee-infused custard topped with a perfectly caramelized sugar crust, offering a delightful balance of rich flavors and satisfying crunch



Recommended Pairing - Cupid Martini Cocktail

COCKTAILS



Limoncello, pineapple juice, fresh lime juice, blueberry purée

Pink Mud Slide Martini

Vanilla Vodka, Kahlua, Bailey's, strawberry purée

Strawberry Kisses

Vodka, cranberry juice, lemon juice, strawberry purée, club soda

<u>Cupid Martini</u>

Tequila, White Chocolate Liquor, chocolate drizzle, cream

Love Potion

Gin, cranberry juice, lemon juice, blueberry purée

