



VALENTINE'S DAY
DINNER

Wednesday, February 14th
Serving from 5 - 8:30 PM
Reservations Required*

Featuring live piano music from
Connie Olivera 🎵

\$90 per person
Plus tax and gratuity

DINNER MENU



MEAL WILL BE PRE-SELECTED
PLEASE SELECT ONE (1) FROM EACH COURSE

1ST COURSE

French Onion Soup with Gnocchi

Classic French Onion soup with housemade gnocchi, a rich sherry laden broth and topped with a gruyere crouton

Stuffed Mushrooms

Crabmeat stuffed mushrooms, drizzled with a decadent hollandaise sauce

Warm baked brie

Goopy brie cheese topped with local honey, dried cherry, and nuts. Served with crisps

Red Heart Salad

Mixed greens topped with fresh raspberries, red pears, walnuts, Craisins®, red onions, and sprinkled with goat cheese. Served with our raspberry vinaigrette dressing

2ND COURSE

Filet Mignon au jus

With balsamic caramelized onions and herb butter served with garlic mashed potatoes

Baked Halibut

Fresh and flakey halibut, in white wine, lemon, and garlic sauce on a bed of sautéed spinach and creamy parmesan polenta

Classic Lobster Newburg

Rich and delicious lobster in a buttery sherry cream sauce. Served in Puff pastry

Mediterranean Pork Loin

Pan Seared Pork loin chop in Mediterranean compote on a bed of creamy parmesan polenta

3RD COURSE

Chocolate layer cake

Raspberry and Rose Pot de Creme

Pavlova with strawberry cream and fresh berries

Italian Amaretto Mousse pie

Please ask about our Vegetarian and Gluten Free options!

Please call (540) 338-8300 to make reservations