



**VALENTINE'S DAY  
DINNER**

**Wednesday, February 14th**

**Serving from 5 - 8 PM**

**Reservations Required\***

**Featuring live NOS Quartet** 🎵

**\$90 per person  
Plus tax, bar, and gratuity**

# DINNER MENU



## 1ST COURSE

### **Cream of Brie & Red Pepper Soup**

A creamy soup with brie cheese and roasted red peppers

### **Dijon Crab Dip**

Lump crabmeat with dijon in a creamy dip. Served warm with baguette slices

### **Zesty Warm Shrimp Cocktail**

Fresh shrimp served warm with a zesty tomato sauce

### **Red Heart Salad**

Mixed greens topped with fresh strawberries, candied pecans, dried cherries, red onions, and sprinkled with goat cheese. Served with our white balsamic vinaigrette dressing

## 2ND COURSE

### **Filet Mignon**

Tender filet mignon pan seared and served with a Bearnaise

### **Filet of Halibut**

Fresh and flakey filet of halibut, in a tomato sherry Buerre Blanc

### **Herb Crusted Rack of Lamb**

A succulent rack of lamb with an herby crust, served in a robust malbec sauce

### **Butternut Squash Ravioli**

A sweet and savory mix of flavors with a butternut squash ravioli served in a sage alfredo sauce

## 3RD COURSE

### **Chocolate layer cake**

### **Black Forrest Ice Cream Pie**

Pavlova with strawberry cream and fresh berries

### **Lemon Strawberry Streusel**

Please ask about our Gluten Free options!

Please call (540) 338-8300 to make reservations