



VALENTINE'S DAY  
DINNER

Saturday, February 14th  
Seatings start at 5:00 PM  
Reservations Required\*

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

# DINNER MENU



## 1ST COURSE

### Roasted Red Pepper & Brie Soup

A creamy soup with brie cheese and roasted red peppers

### Tarragon Shrimp & Crab Dip

Lump crabmeat and shrimp in a creamy tarragon dip.  
Served warm with baguette slices

### Red Heart Salad

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

## 2ND COURSE

### Roast Beef Tenderloin Au Jus

Tender beef tenderloin roasted and served with a savory au jus sauce

### Filet of Halibut

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

### Roasted Cherry Duck

Roasted Duck breast in a tart cherry port sauce

### Portabella Mushroom Wellington (Vegan)

A Flaky puff pastry stuffed with a mixture of mushrooms, artichokes and spinach. Served with a Tuscan tomato sauce.

## 3RD COURSE

Flourless Chocolate Torte with Raspberry Sauce

Pavlova with strawberry cream and fresh berries

Cherry Custard Cake

Please ask about our Gluten Free options!

Please call (540) 338-8300 to make reservations