

# Valentine's Day Menu

February 14<sup>th</sup> 4pm-8:30pm  
\$80/person ++

## Starters

Roasted Butternut Squash Bisque  
*with white chocolate and maple*

Lobster Bisque  
*with lobster cream and brandy*

Bitter Greens Salad  
*with cocoa nib vinaigrette, raisins, blue cheese, and candied walnut*

Caesar Salad  
*with parmesan and croutons*

## Main Courses

Seared Scallops  
*with white chocolate beurre blanc and cocoa rubbed bacon*

Cocoa Crusted Hanger Steak  
*with blueberry chocolate demi, brussels sprouts and fingerling potatoes*

Seared French Cut Chicken Breast  
*with mashed potato, farm vegetables, and apricot glaze*

Blackened Salmon  
*with bacon bourbon risotto, wilted spinach, and roasted tomato vinaigrette*

## Dessert

Tuxedo Mousse  
Crème Brûlée  
Strawberry Shortcake

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.