

Margie's

VALENTINE'S DAY

please choose one item from each course

housemade bread for the table

STARTERS

OYSTERS ROCKEFELLER

miso mayo, mozzarella

BURRATA

clementine, roasted hazelnuts, fennel pollen, olive oil

LAMB LOLLIPOPS

minted pea puree

ENTREES

CHICKEN CORDON BLUE

champagne wine sauce, grilled vegetable medley

PRIME RIB

red wine sauce, twice baked potato

LOBSTER RAVIOLI

creamy lobster broth, sweet corn, lemon zest

DAY BOAT SCALLOPS

jasmine rice, sautéed spinach

ROASTED TOMATO TARTE

herb roasted heirloom tomatoes,
rosemary white bean puree, white balsamic glaze

THIRD

CHOCOLATE FONDUE FOR 2

CARAMELIZED BANANA SPRING ROLL

vanilla bean gelato, strawberry crème anglaise

MARGIE'S CHEESECAKE

traditional no-bake cheesecake, graham cracker crust,
seasonal fresh fruit coulis



EXECUTIVE CHEF: CHRIS TYLER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.