

LANDMARK

VALENTINE'S DAY MENU

FRIDAY, FEBRUARY 14, 2025

\$75 PER PERSON

STARTERS

NORTHERN BLISS SALAD

MIXED GREENS TOSSED IN A RASPBERRY VINAIGRETTE, TOPPED WITH TOASTED ALMONDS, POMEGRANATE ARILS, SHAVED RED ONION, AND GOAT CHEESE

TOMATO & RED PEPPER BISQUE

A VELVETY BLEND OF TOMATOES AND ROASTED RED PEPPERS, TOPPED WITH CRÈME FRAÎCHE

MAINS

STEAK OSCAR

TENDERLOIN FILET TOPPED WITH A LOBSTER HOLLANDAISE SAUCE. GARNISHED WITH TWO SHRIMP. SERVED WITH FINGERLING POTATOES AND BROCCOLINI

CHICKEN PICCATA

PAN-SEARED CHICKEN IN A ZESTY, LEMON-CAPER SAUCE, SERVED OVER A BED OF LINGUINI WITH SIDES OF BROCCOLINI AND A GARLIC TOAST POINT

MUSHROOM RAVIOLI

WILD MUSHROOM RAVIOLI IN A BROWN BUTTER SAUCE, SERVED WITH BROCCOLINI AND A GARLIC TOAST POINT

DESSERT

TIRAMISU

ESPRESSO-SOAKED LADYFINGERS, MASCARPONE CREAM, AND COCOA, TOPPED WITH FRESH STRAWBERRIES

FLOURLESS CHOCOLATE TORTE

RICH AND DECADENT CHOCOLATE TORTE, GARNISHED WITH A SILKY POMEGRANATE MOUSSE.

RESERVATIONS ARE REQUIRED