



Valentine's Day

4 course dinner · \$30 per person

APPETIZERS

Roasted Pears

with Toasted Brie Crumbles, and Crushed Pistachios

Three Pork Belly Skewers

with Asian Sesame Seed Sauce

SALADS

Wedge

with Candied Walnuts, Cherry Tomatoes, and a Blackberry Champagne Vinaigrette

Stacked Caprese

Tomato Slices, Topped with Basil Leaves, Mozzarella, Pesto, and Balsamic Reduction Pearls

ENTREES

Filet Mignon

Two 2oz Filet Medallions, over a bed of Risotto, with Sautéed Brussel Sprouts, with a Demi Glaze

Salmon

over a bed of Risotto, with Sautéed Brussel Sprouts, Topped with a Creamy Lemon Dill Sauce

Stuffed Cremini Mushrooms

over a bed of Risotto, with Sautéed Brussel Sprouts, Topped with a Creamy Mushroom Sauce

DESSERT

Flourless Chocolate Cake

with a House Vanilla Crème, Topped with a Mixed Berry Sauce, and served with a scoop of Vanilla Ice Cream

Reservations required. See Server for details.

