

Valentine's Day Weekend

Prix Fixe Four Course Dinner for Two

\$45 per person

Optional wine Pairings \$20

Amuse

Demi-Tasse of Creamy Artichoke Hazelnut & Goats Cheese Bisque
Toasted Hazelnuts & Herb Oil

First Course

Choice of:

Roasted Beets & Goat Cheese Salad (V)

*Napoleon of Roasted Beets, Walnut Crusted Chevre, Petite Greens,
Candied Walnuts & Sherry-Walnut Vinaigrette*

Willow Spinach Salad

Deviled Egg, White Mushrooms, Crispy Bacon, Fried Shallots & Mustard Vinaigrette

Norwegian Smoked Salmon

Creamy Three Lentil & Herb Risotto with Sherry-Beet Sauce

*Jumbo Shrimp with Crispy Quinoa & Goat Cheese Cakes

*"Almost Raw" Broccoli Salad with Chickpeas, Feta, Preserved Lemon,
Sunflower Seeds & Lemon Dressing*

Second Course

Choice of:

*Seared Day Boat Scallops with Potato Ravioli

Grilled Shiitake Mushrooms, Ragout of Brussels Sprouts, Bacon & Scallion & Mustard Fumet

Braised Prime Pot Roast & Petite Filet Medallion

Herb Roasted Fingerling Potatoes, Cauliflower Puree & Horseradish Cream

Crispy Foie Gras Stuffed Chicken Ballotine

Creamy Mashed Potatoes, Roasted Brussels Sprouts with Meuske's Bacon & Black Truffle Sauce

Dessert

To Share:

Sweet Heart Tart

Chocolate Ganache, Mascarpone Mousse & Fresh Raspberries in a Heart Shaped Tart

Enjoy a treat to take home with your Valentine!

