



Valentine's Dinner Menu

Reservations available three evenings

Saturday, February 10th ♥ Wednesday, February 14th ♥ Saturday, February 17th

Amuse Bouche

A small taste will be accompanied by a complimentary Glass of Sparkling Wine



First Course

Mixed Greens Salad with House-made Honey Balsamic Dressing, Gorgonzola Cheese and Spiced Candied Walnuts



Main Course

Accompanied with Yukon garlic mashed potatoes (except where otherwise noted) and seasonal vegetables, your choice of entrée:

Seared Prime Steak - **\$60 per person**

Seared Snake River Farms Wagyu Filet - **\$70 per person**

Beef Wellington with House-made Cabernet Demi-glace - **\$140.00 for two** (minimum 2 people)

Rack of Lamb with House-made Cabernet Demi-glace - **\$120.00 for two** (minimum 2 people)

Pan-Seared Scallops with Cauliflower or Parsnips and Potato Puree,
Beurre Blanc Sauce - **\$45.00 per person**

Herb Stuffed Roasted Cornish Game Hen with Port Reduction Sauce - **\$45.00 per person**

Four-hour Braised Short Ribs with Parmesan Polenta,
Beef Reduction Sauce - **\$95.00 for two** (minimum 2 people)



Dessert

♥ Decadent Triple Chocolate Truffle Cake ♥

For Reservations and Information Call 844-784-3822