

Valentine's Dinner Menu

Appetizer Choice:

Medley of seafood in a puff pastry with a red pepper buerre blanc sauce

Or

Tuna Tartar on top of an avocado mousse & balsamic reduction

Or

Cream of butternut Squash soup with crispy bacon

Salad:

Mixed greens with feta, dried cranberries, sweet & spicy coated pecans with a light raspberry vinaigrette

Entrée:

Sautéed Duck with a green peppercorn sauce & Sautéed Chicken Breast with a country Dijon mustard sauce

Sautéed Grouper with garden fresh tomatoes, onions & garlic & Scallops with a Tarragon sauce

Mixed Grill of Filet Mignon with Cognac sauce & Rack of Lamb with a blue cheese sauce

Dessert:

Dark Chocolate cake with an Anglais crème and a raspberry coulis

\$70.00