



## *Valentine's Day*

### Three Course Menu

*\$60 per person*

#### First Course

*Prawn Cocktail*  
*Cocktail Sauce, Lemon Aioli*

*Blackened Ahi Tuna*  
*Mango Teriyaki Glaze, Grilled Asparagus Nori Roll*  
*Wasabi and Pickled Ginger*

*Mixed Greens Salad*  
*Sun-dried Cranberries, Oranges, Toasted Pecans*  
*Citrus Shallot Vinaigrette*

*Warm Spinach Salad*  
*Caramelized Cippolini Onions, Crimini Mushrooms*  
*Hot Bacon Dressing*

*Tuscan White Bean Soup*  
*Tasso Ham, Parmesan Crisps*

*Wild Mushroom Sauté*  
*Butter Braised Chanterelles, Oyster, and Portobello*  
*Cognac Flambé, Herb Crostini*

*Smoked Breast of Pheasant*  
*Braised Red Cabbage*  
*Dried Currant Gastrique*

*Certified Angus Beef Boneless Short Ribs*  
*Braised in Madiera Over Root Vegetable Hash*  
*Pancetta Crisps*

#### Entree

*Jail Island Salmon*  
*Stuffed with Crab, Shrimp and Brie*  
*Herb Jasmine Rice, Citrus Beurre Blanc*

*Shiitake Seared Sea Scallops*  
*Soba Noodle Stir Fry*  
*Lemon Grass Coconut Broth*

*Sixteen Ounce Bone In Kansas City Steak*  
*Five Onion Confit*  
*Yukon Gold Wedge Fries, Baby Vegetables*

*Grilled Veal Chop Saltimbocca*  
*Stuffed with Fresh Mozzarella, Prosciutto and Sage*  
*Tri Colored Fingerlings, Red Wine Reduction*

*Pan Seared Chilean Sea Bass*  
*Sweet Pea and Lump Crab Risotto*  
*Charred Lemon*

*Filet Mignon and Crab Cake*  
*Garlic Mashed Potatoes, Baby Vegetables*  
*Red Wine Reduction and Sherry Cream*

*Garlic Encrusted Rack of Lamb*  
*Three Cheese Potato Gratin, Honey Glazed Baby Carrots*  
*Port Wine Demi Glace*

*Pan Seared Venison Medallions*  
*Buttermilk Spaetzle, Baby Vegetables*  
*Dried Cherry Demi Glace*

*Ginger Grilled Breast of Duck*  
*Roasted Vegetable Risotto*  
*Orange Cider Glace*

*Includes*  
*Coffee and Tea*

*Live Piano Begins at 7:00*

*Price does not include alcohol, tax or gratuity*  
*18% Service Charge added to Parties of 6 or more*