



Valentine's Dinner Menu
Thursday, February 14, 2019

First Course

Sopa de Mariscos

Shrimp, Mussel, Scallop, Clams, Crab Fritter, Saffron Seafood Broth
Or

Valentine Salad

Baby Arugula, Citrus Segments, Roquefort Blue Cheese
Apple Cider Vinaigrette, Sweet Persimmon and Prosciutto Crostini

Second Course

Catch of the Night

Almond Crusted Seabass
Cauliflower and Yukon Puree, Braise Kale and Leeks,
Sweet and Spicy Romesco Sauce
Or

Beef Tenderloin

Bouquet of Vegetables, Roasted Lemon Pepper Potatoes
Bordelaise Sauce, Béarnaise Sauce

Dessert

Warm Almond Tart

Filled with Raspberries, Grand Marnier Anglaise
Or

Chocolate for Lovers Parfait

Dark Chocolate Mousse, Lombardy Truffles
Mixed Berries with Coulis, Chantilly Cream

\$55.00++ per person

