



» — **Valentine Day- Four Course Dinner** — «

— Choice of —

First Course

Seafood Bisque

Buttery lobster base, shrimp, lump crab

Whisky Shrimp

Jumbo shrimp, puff pastry, whisky cream sauce

Maple Pecan Brie

Puff pastry and gourmet crackers

Second Course

Boston Bibb Salad

Bibb lettuce, gruyere cheese, red onions, mandarin oranges, candied pecans, champagne vinaigrette

Sesame Caesar Salad

Romaine, parmesan, toasted sesame seed, parmesan croutons, Asian pear and tahini

Wedge Salad

Quarter Iceberg, Diced Tomatoes, cheddar cheese bacon, fried Onions, & buttermilk ranch dressing

Third Course

Chicken Roulade

Stuffed with spinach, red pepper, mozzarella, prosciutto, saffron risotto, creamy lemon- basil sauce

Amberjack and Shrimp

Fresh grilled Amberjack fish (rich butter fish) over sautéed spinach and cherry tomatoes on top of a bed of Parmesan risotto topped with a lemon cream butter sauce

Herb Crusted Prime Rib

10z cut of prime rib, doubled baked potato, creamed spinach stuffed tomato, Au Jus

Herb Crusted Lamb Chops

Seared New Zealand rack of lamb served over lentil ragout, rich demi -glace, garnish with bacon lardons

Four Course

Chocolate Crème Brûlée

Whipped Cream, whipped cream, fresh berries
\$10

French Fruit Torte

sweet and crisp pastry crust, rich almond custard filling and fresh ripe fruit lightly brushed with fruit tart glaze.

Butterscotch Budino

Italian custard topped with salted Carmel garnished with whip cream and toffee

\$70 per person



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