

VALENTINE'S DAY MENU

COURSE ONE

Lobster Bisque

Fresh, Traditional, Delicious

or

Watermelon Radish Winter Citrus Salad

Sweet Peppery Watermelon Radish with a Seasonal Citrus Salad

COURSE TWO

Stuffed Artichokes

Two long-stemmed Artichoke Hearts Stuffed with Boursin Cheese and fried golden brown

or

Chef Dang Le's Lovers Roll

Salmon, avocado, crunch, shrimp, topped with tuna, eel sauce and spicy mayo

or

Baked Oysters on the Half Shell

Freshly Shucked Plump and Juicy James River Oysters baked with Virginia ham, Parmesan cheese and Panko then topped with Whole Grain Mustard Butter

COURSE THREE

Petit Filet with Port Wine Reduction

6 oz Filet of Beef topped with Port Wine Reduction served with Portobello and Potato Frites and Sautéed Rainbow Swiss Chard

or

Pecan Pesto Chicken

Sautéed Chicken Breast with a Pecan Pesto Cream sauce served with Oyster Mushroom Wild Rice

or

Grilled Salmon with Sundried Tomato Relish

Fresh Atlantic Salmon filet Grilled and topped with Sundried Tomato Relish.
Served with Sweet Potato and Beet Hash and Garlicky Broccoli Rabe

or

Corn Flake Crab Cakes

Our signature Corn Flake Fried Crab Cakes served with Roasted Petite Potatoes and Grilled Asparagus and Pineapple and Apple Chutney

or

Vegetable Bowtie Pasta

A quick Sauté of Bowtie Pasta and Seasonal Vegetables with a Sundried Tomato-Garlic paste and finished with Olive Oil and Parmesan Cheese

COURSE FOUR

Champagne Granita

Fresh Berries on a Frozen Sweet and Sour Champagne Martini

or

Vanilla Bean Crème Brulee

Traditional Crème Brulee Flavored with Vanilla Beans and topped with Fresh Raspberries

or

Raspberry White Chocolate Shortbreads

Buttery Sweet Cookies paired with a Tangy Sweet Filling

or

Sweet and Salty Chocolate Brownie

Goey Chocolate Brownie with Rich Caramel Sauce and a hint of Sea Salt