

VALENTINE'S DAY DINNER

Prosecco and Cocktails starting at 6:30, 7-Course Dinner served from 7pm

COURSE 1

5 Spice Scallop on a Corn Cream
Coffee Smoked Bacon wrapped Gorgonzola stuffed Date
Crispy Asian Pork Belly with Soy-Ginger dipping Sauce
Complimentary Glass of Prosecco

COURSE 2

Lobster Bisque or Tomato Bisque

COURSE 3

Lamb Lollipops on Quinoa Pilaf with Mint Pesto

COURSE 4

Risotto with Porcini Mushroom and Sundried Tomato in a Saffron Broth
with a drizzle of White Truffle Oil

COURSE 5

Pan Seared Arctic Char with a Pomegranate Glaze
on a bed of Pea Tendrils and Pomegranate Seeds

COURSE 6

Kona Crusted Petite Beef Filet on
a bed of Asparagus Spears with Red Eye Gravy

COURSE 7

Chef Bill's Dessert Trio

\$60 per person

Gratuuity, Wine or Beer and Tax not included

Space is limited to 30 guests