



VALENTINE'S DAY 2019

65 per guest, 90 with paired wines

AMUSE BOUCHE

Yuzu Marinated Scallop
Belgian Endive, Kumquat, Salmon Roe

SOUP or SALAD

(choose one)

Spinach Salad
*Raspberry, Bacon, Brioche Croutons, Honey Raspberry Vinaigrette,
served with warm dinner rolls*

or

Lobster Bisque
Coconut Curry Crema, served with warm dinner rolls

ENTRÉE

(choose one)

Braised Beef Short Ribs
Parsnip Puree, Rainbow Chard, Herb Bread Crumb, Braising Jus

or

Fennel Crusted Chilean Seabass
Ratatouille, Citrus Fennel Slaw, Citrus Butter Sauce

or

Wild Mushroom Rissotto
Toasted Pine Nuts, Kale, Pecorino

DESSERT

(choose one)

White Chocolate Pot Du Crème
Raspberry Coulis, Sea Salt Cookie

or

New York Style Cheesecake
Vanilla Roasted Pineapple

COMPLIMENTARY COFFEE, TEA & SOFT DRINKS INCLUDED

Free Valet Parking



Larry & Caryl Abdo, Innkeepers

*consumption of uncooked foods can be harmful to some guests,
please order with care or ask your server for details*