



VALENTINE'S DAY

TUESDAY, FEB 14, 2022

100 per guest

tax and gratuity not included

AMUSE BOUCHE

Roasted Duck California Roll

Wasabi Aioli and Pickled Ginger

STARTER COURSE

Butternut Squash Soup

Fried Leeks

or

Butter Lettuce Salad

Roasted Vegetables Medley, Shaved Parmesan Cheese,
Candied Almonds, Green Goddess Dressing

MAIN COURSE

Lobster Pho

Vegetable Pho Broth, Udon Noodles, Carrot Ribbons,
Green Onions, Boc Choy, Thai Basil, Jalapeno
Topped with a 12oz. Lobster tail
(Available as Vegetarian with Spicy Tofu)

or

Pan Seared 8oz Elite Filet and Colossal Shrimp

Served over Garlic Cream Potatoes and Asparagus
Rosemary-Fennel, Marsala Demi

or

Osso Bucco

Served over House-made Gnocchi,
Chanterelle Sauce American

DESSERT

Chef's Selection

FULL BAR AND WINE LIST AVAILABLE

ask your server



Larry & Caryl Abdo, Innkeepers

EXECUTIVE CHEF MICHAEL RAIN

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