



VALENTINE'S DAY

FEBRUARY 14, 2024

100 per guest

tax and gratuity not included

AMUSE BOUCHE

House-made Maple Syrup

Smoked Salmon Mousse

Crostini, Powdered Bacon

STARTER COURSE

Bourbon Lobster Bisque

or

Baby Spinach and Strawberry Salad

Strawberries, Goat Cheese, Bacon, and Pickled Red Onions

Strawberry Balsamic Vinaigrette

MAIN COURSE

Duck Confit and Boursin Cheese with

Shallots and Chives Raviolis

Chanterelle Cream Sauce with Parmesan Cheese, Micro Basil
and Truffles, Roasted Garlic Toast

or

Pan Seared Elite New York Steak

Topped with Foie Gras, Sautéed Crab,

Asparagus and Béarnaise,

Hashbrown

or

Sushi Grade Black Garlic Rubbed

Ahi Tuna

Pan seared in Sesame Oil, Topped with Black Mission Fig,

Pearl Onion, Ginger Soy,

Sauteed Broccolini and Udon Noodles

or

Cheese Filled Gluten-Free Tortellini

Chantrelle Mushroom Cream Sauce

Asparagus, Broccolini and Fried Sage

Cojita Cheese

DESSERT

Chocolate Heart Cake

For Two

VALENTINE COCKTAILS &
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