



## VALENTINE'S DAY

FEBRUARY 14, 2025

100 per guest

tax, fees, and gratuity not included

### AMUSE

#### Bruschetta

Roasted red pepper and sundried tomato,  
lemon mascarpone

### STARTER

#### Mixed Green & Beet Salad

Mixed greens, Red and gold beets, red onion,  
goat cheese, pepitas,  
orange vinaigrette

*or*

#### Caramelized Onion Soup

Brandy and veal stock,  
gruyere cheese, crouton

### ENTREE

#### Elite Filet Mignon Medallions

Broccolini, garlic herb pomme puree,  
bone marrow maître d' butter

*or*

#### Pan Seared Halibutt

7oz portion, Lebanese Tabbouli,  
Hummus, Tatziki

*or*

#### Gluten free Gnocchi

Korma curry sauce, roasted vegetables,  
paneer cheese

### DESSERT

#### Nic's Signature

#### Chocolate Cake for Two

Available a la mode for an additional \$5

VALENTINE COCKTAILS &  
FULL BAR AND WINE LIST AVAILABLE  
*ask your server*



Larry & Caryl Abdo, Innkeepers

consumption of uncooked foods can be harmful to some guests,  
please order with care or ask your server for details  
a 5% Sick & Safe Time (SST) fee will be applied added to each bill