

Saint Valentine's Weekend Menu

savory



"One cannot think well, love well, sleep well, if one has not dined well."



~ Virginia Woolf

*amuse bouche
pink gazpacho, cheese cracker*



*salmon, shrimp ballontine, oyster
thousand island aioli*

or

*savory morel, chestnut bread pudding
asparagus, quail egg*



intermezzo

bellini ~ peach sorbet, champagne float



*filet of beef, foie gras
asparagus, oven roasted vegetable
green pepper corn sauce*

or

*pacific snapper, lobster, sweet potato
seafood chowder*



*raspberry semifreddo
chocolate heart crackles
coffee & tea service*



\$47 St. Valentine's weekend menu

{per person plus tax & gratuity}

\$66 includes matching wine {per person}

\$22 half bottle of Duval-Leroy Champagne

saturday, february 13th • 5 pm to 9:30 pm • ala carte menu will also be available

sunday, february 14th • 4 pm to 9 pm