

# Valentine's Dinner



## First Course-Appetizer

-oxtail croquettes with watercress coulis and arugula

-traditional shrimp cocktail

## Second Course-Salad

-romaine and radicchio salad with creamy parmesan vinaigrette and local salami

-brussels sprout salad with shaved fennel, apples, walnuts, and a pomegranate green goddess

## Third Course-Intermezzo

-cucumber "gazpacho"

## Fourth Course-Entree

-grilled rib eye with yorkshire pudding, horseradish crust and creamed spinach

-duck confit and handmade pappardelle carbonara

-salmon with herbed butter, local green beans, and a fingerling potato & pancetta hash

-herbed cast iron chicken with smoky brussels sprouts and roasted sweet potatoes

-goat cheese gnocchi in a pumpkin coulis with roasted local baby carrots and pumpkin seeds

## Fifth Course-Dessert

-chocolate truffles

-dolce de leche panna cotta

Price: \$55 per person

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