

# Valentine's Menu

## 🍷 Salad 🍷

*boston bibb lettuce, chevre, strawberries, cucumbers & shaved red onion served with balsamic vinaigrette*

## 🍷 Starters 🍷

**choice of one per guest**

### **Shrimp Cocktail**

*chilled jumbo shrimp, spicy lemon cocktail sauce*

### **Satay Chicken Skewers**

*marinated grilled chicken skewers served with a spicy peanut sauce*

### **Beef Carpaccio**

*thinly sliced rare beef served with shaved fennel, baby arugula accented with fresh lemon juice and extra virgin olive oil*

### **Lobster Bisque**

*smooth lobster bisque enhanced with sherry and cognac*

## 🍷 Entrees 🍷

**choice of one per guest**

### **Pan Seared Scallops - 54**

*diver scallops, creamy asparagus risotto, lemon beurre blanc*

### **Chicken Cordon Bleu - 52**

*lightly fried and rolled with imported ham and swiss cheese topped with a mornay sauce served with fresh herbed rice & roasted asparagus*

### **Grilled Shrimp Skewers - 52**

*marinated shrimp grilled and served on a bed of fresh herbed rice & lemon grilled asparagus*

### **Beef Tenderloin - 65**

*pan seared 8oz tenderloin, creamy gorgonzola sauce, roasted potatoes and lemon grilled asparagus*

### **Grilled Portobello - 49**

*grilled marinated portobello, sautéed spinach, roasted red peppers, fresh herbs, chèvre served with rice pilaf & lemon grilled asparagus*

## 🍷 Dessert 🍷

**choice of one per guest**

### **Creme Brulee**

*rich custard topped with caramelized sugar*

### **Sweet Berries**

*mixture of fresh berries sweetened with sugar and grand marnier topped with rich whipped cream*