

VALENTINE'S DINNER FOR TWO

Four-course | \$100

APPETIZER

CHOOSE 1

Pan Seared Scallops

Butternut Squash Purée,
Balsamic Bacon Jam

Lump Crab Cakes

Cajun Remoulade, Local Microgreens

Mushroom & Asparagus Risotto

Cremini & Portobello Mushrooms,
Mascarpone, Thyme, Parmesan

Siano Local Burrata

Peaches, Candied Pecans,
Frisée, Fresh Basil, Crostini

Charcuterie Board

Local Cheeses, Prosciutto, Salami,
Deviled Eggs, Grilled Bread

SOUP OR SALAD

CHOOSE 2

She-Crab Soup

Lump Crabmeat, Crab Roe, Heavy Cream,
Dry Sherry Drizzle

Caesar

Romaine, White Anchovy, Parmesan,
Herbed Brioche Croutons

Roasted Beets

House Roasted Golden & Purple Beets,
Spinach, Arugula, Goat Cheese, Toasted Walnuts,
Citrus Vinaigrette

Apple & Local Greens

Granny Smith Apple, Bleu Cheese,
Toasted Almonds, Dried Cranberries,
Red Wine Vinaigrette

ENTREE

CHOOSE 2

Grilled Lamb Chops

Guajillo Chile Sauce,
Sweet Potato Black Bean Sauté,
Lime Crema

Pan Seared Halibut

Citrus & Tomato Braised Couscous,
Crispy Shallots, Lemon

Red Chile Linguine

Local Exotic Mushrooms, Spinach,
Roasted Red Pepper Cream,
Parmesan, Parsley

Add Grilled Shrimp or Chicken

Grilled Beef Tenderloin

Whipped Potatoes, Asparagus,
Demi-Glacé

Roasted Airline Chicken Breast

Lemon Potatoes, Broccolini, Rosemary Jus

CHOOSE A DESSERT TO SHARE

Pecan Pie Bread Pudding

Brioche, Caramel Drizzle, Whipped Cream

Chocolate Raspberry Cake

Fresh Berries, Melba Sauce, Whipped Cream

Local Cheese Board

Chef Curated Selection of Cheese,
Marmalade, Fruit, Nuts