

RESTAURANT DINING

VALENTINE'S MENUS



Our full menu plus ala carte features that include

Entrees

Lobster Ravioli

Ricotta & lobster filled pasta with a lobster butter sauce.
Served with fresh snow peas & asparagus. 29.99

Grilled Beef Tenderloin with Bacon & Gorgonzola

Served with scalloped chive potatoes. 27.99

Sea Bass with Ginger-Plum Sauce & Shiitake Mushrooms

Served with vegetable risotto. 26.99

Starters

Valentine Salad

Mesclun greens, fresh strawberries, and cashews
with a raspberry vinaigrette. 7.50

Baked Brie

Warm, melty brie cheese with fig & olive relish
in a buttery pastry. 7.99

Dessert

Of course! Several delicious options will be available!

Bubbly

Sparkling Wine—offered by-the-glass or bottle

Offered Friday, February 12, Saturday, February 13, and Sunday, February 14

Reservations suggested

A ROMANTIC DINNER AT HOME

VALENTINE'S MENUS



Pre-order a chef-prepared meal to heat and romantically serve in
your own space. Just add some candles, flowers, and a bottle of wine!

Prix Fixe Meals for Two to Share

Shiitake-Plum Chicken

Tender boneless chicken breast in a flavorful shiitake mushroom and
Asian plum sauce. Served with vegetable risotto. PRICE FOR TWO 49.99

Lobster Ravioli

Lobster & ricotta filled pasta with a lobster butter sauce.
Served with fresh fresh snow peas & asparagus. PRICE FOR TWO 69.99

Cheese Tortellini with Tomato Basil Cream

For the vegetarians...ricotta filled pasta with a melt-in-your mouth
sauce of ripe tomato and summery basil. Served with vegetable sauté.
PRICE FOR TWO 49.99

Each meal also includes...

Salad

Mesclun greens, fresh strawberries, and
cashews with a raspberry vinaigrette

Soup

Roasted Butternut Squash Bisque—a house specialty!

Dessert

One piece of chocolate Chambord cake and
four chocolate-dipped strawberries

Available by pre-order

Pick Up Times:

9am–5pm, Saturday, February 13

2pm–5pm, Sunday, February 14