



# Valentine's

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## MENU

### *Starters*

Roast Butternut Squash and Herbed Cheese Ravioli Caressed on a Pool of Pimento Cream and a Kiss of Chive Oil \$15

Citrus Champagne Poached Shrimp on Crisp Lettuce with Orange Segments and a Peppered Strawberry Vinaigrette \$15

*Cranberry Granite Splashed with Gin*

### *Entrees*

Salmon En Papilote with a Sour Cherry Orange Butter, Wild Rice Saute and Fresh Vegetables \$30

Pistachio Pesto Seared Beef Tenderloin on a Beeted Horseradish Jus, Potato Croquette and Fresh Vegetables \$45

Roasted Red Pepper, Zucchini, Spinach and Eggplant Napoleon with a Riesling Corn Chowder, Lemon Poached Olives and Fresh Vegetables \$25

### *Dessert*

Raspberry Creme Brule with a White Chocolate Mousse and an Intertwining of Berries and Sauces \$15

