

VALENTINES' DAY

158 MAIN

Course 1

Blackened Cajun Shrimp

Fried Green Tomato, Spicy Remoulade, Iceberg Lettuce

Crab Fritter

Raspberry Chipotle Glaze

Macadamia Nut Crusted Brie

Pineapple Chutney, Baby Greens, Crostini

Fried Oyster

Fennel Apple salad, Lemon Aioli

Course 2

Asian Chicken Papaya Salad

Poached Coconut Chicken, Papaya, Nappa Cabbage, Carrots, Scallions, Bean Sprouts, Ginger Hoisin Dressing

Quinoa Salad

Quinoa, Craisins, Beets, Baby greens, Maple Balsamic Dressing

Endive Salad

Endive, Goat Cheese, Grapes, Pine Nuts, Balsamic Reduction

Seafood Chowder

French Onion Soup

Course 3

Filet Mignon

Roasted Fingerling Potato & Shallot Confit, Haricots Verts, Port Demi Reduction

Seafood Cioppino

Shrimp, Scallops, Clams, Mussels, Fennel Tomato Herb Broth

Grilled Lamb Chops

Rosemary Demi, Roasted Fingerling Potato, Haricot Verts, Mint Jam

Chicken Roulade

Chicken Cutlets rolled with Smoked Ham, Sharp Cheddar, Maple Mornay Sauce , Mashed Potato, Market Vegetables

Portabella Wellington

Portabella, Tomato, Zucchini, Eggplant, Red Onion Wrapped in Puff Pastry with a Broccoli Sauce, Red Pepper Coulis, Rice Pilaf

Dessert Course

Chocolate Lava Cake

Raspberry Sauce

Carmel Apple Cheesecake

\$65.00 per Couple