

# 158 MAIN VALENTINES DAY MENU

## 1ST COURSE

### *Jumbo Lump Crab Stack*

*Jumbo Lump, Guacamole, Pico De Gallo, Tortilla Strips*

### *Steak Carpaccio*

*Razor sliced Filet Mignon, Arugala, Shaved Asiago, Roasted Garlic Aioli, Lemon*

### *Charcuterie*

*Local Cheeses, Salami, Cured Meats, Mustards, Fruits and Nuts*

### *Pork Dumplings*

*Steamed Dumplings, Soba Noodle Salad, Plum Sauce, Sriracha*

### *Shrimp Cocktail*

*Smugglers Notch Vodka Bloody Mary Cocktail Sauce*

## 2ND COURSE

### *Strawberry Salad*

*Baby Greens, Strawberries, Bacon, Red Onion, Goat Cheese, Candied Pecans, Maple Balsamic*

### *Pear and Bleu Salad*

*Baby greens, Pears, Bleu Cheese, Tomato, Candied Walnuts, Red Onion*

### *French Onion*

*Classic French Onion, Gruyere Cheese, Croutons*

### *Creamy Tomato Soup*

*Tomato Soup, Cheddar Toast, Basil*

## 3RD COURSE

### *Filet Mignon*

*Grilled Filet, Green Peppercorn Demi, Roasted Red Bliss Herbed Potato, Haricot Verts*

### *Duck Two Way*

*Confit Of Duck Leg, Pan Seared Breast,*

### *Lobster Ravioli*

*Lobster Ravioli, Lobster Meat, Tomato Concasse, Vodka Blush Sauce*

### *Chicken Milanaise*

*Breaded Chicken Cutlet, Bruschetta, Arugala, Lemon Thyme Vinagrette, Haricot Verts*

### *Portabella Wellington*

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

### *Pan Seared Scallops*

*Scallops, Roasted Corn Bacon Chowder, Asparagus, Tabacco Onions*

## Desserts

### *Chocolate Mousse*

*Hazelnut Kalua Crème Burlee*

*Mixed Berry Bread Pudding*

**\$85.00 Per Couple Reservations Required**

**644-8100**