

# Valentine Day

158 MAIN 2018

## COURSE 1

### Blackened Cajun Shrimp

Fried Green Tomato, Spicy Remoulade, Iceberg Lettuce

### Pretzel Crusted Crab Cake

Jumbo lump crabmeat, Mango Basil Sauce, Comeback sauce

### Macadamia Nut Crusted Brie

Pineapple Chutney, Baby Greens, Crostini

### Shrimp Cocktail

Smugglers Notch Vodka Bloody Mary Cocktail Sauce

## COURSE 2

### Strawberry Salad

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

### Tuna Nicoise

Crisp Greens, Pepper Seared Tuna, Crispy Potato, Tomato, Red Onion, Imported Nicoise Olives, Egg, Haricot vert, Sweet Chili Vinaigrette

### Lobster Chowder

Lobster Meat, Potato, Corn, Bacon, Cream

### French Onion Au Gratin

Served with Gruyere

## COURSE 3

### Filet Mignon

Grilled Filet, Roasted Fingerling Potato, Haricots Verts, Bordelaise Demi, Tabasco Onions

### Portabella Wellington

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

### Seafood Cioppino

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

### Duck Two Way

Confit Of Duck Leg, Pan Seared Breast, Roasted Fingerling Potato, Haricot Verts, Raspberry Demi

### Grilled Lamb Loin Chop

Roasted Fingerling Potatoes, Haricot Verts & Rosemary Demi

## COURSE 4

### Cheesecake

Blue Berry Sauce & Whipped Cream

### Chocolate Mocha Mousse Cake

Served with Crème Anglaise

### Hazelnut Kahlua Crème Brulee

Fresh Berries

~~\$90.00~~ per couple

