

# Valentines Day Menu

## *1st Course Choice of*

**Tomato, Roasted Red Pepper & Gouda Bisque**  
w/ Apple Brie & Parmesan Grilled Cheese Crisp

--or--

## **Creamy Seafood Chowder**

A Thick Creamy Pernod Velouté, Variety of Fresh Seafood and Shellfish  
& Mini Buttermilk and Cheddar Biscuit w/ Green Onion Chive Oil

## *2nd Course Choice of*

**Bocconcini Stuffed Whiskey Fennel Elk and Italian Sausage Meatball**  
Creamy Cheese Polenta w/ Herbed Roma Tomato Sauce & Warm Arugula and Pine Nut Salad

--or--

## **Smoked Duck Breast Salad**

Frisee and Champagne Vinaigrette Salad w/ Warm Cardamom Scented Lentils  
and Blood Orange Segments, Beet Puree, Cranberry Relish and Saffron Oil

## *3rd Course*

## **Goldschlager Granite**

## *4th Course Choice of*

## **Grilled Bone-in Veal Chop**

Pork Belly and White Bean Cassoulet w/ Citrus and Herb Roasted Golden Beets and Pomegranate Jus

--or--

## **Herb Rubbed Beef Tenderloin**

Celeriac and Yukon Gold Puree, Oyster Mushroom and Leek Fricassee & Confit of Vine Tomato  
w/ Bordelaise Red Wine Reduction

--or--

## **Pan Seared Korean BBQ Marinated Arctic Char**

Kimchi Risotto w/ Edamame Puree and Fried Wonton Crisps

## *5th Course Choice of*

## **So Good Chocolate Cake**

Four irresistible layers of moist chocolate, filled and wrapped in chocolate fudge icing  
w/ Raspberry Coulis and Vanilla Bean Ice Cream

--or--

## **Warm Strawberry Rhubarb Crisp**

A delightful strawberry and rhubarb filling between a crunchy coconut cinnamon streusel, topped  
with white chocolate ganache w/ Frangelico Whipped Cream

--or--

## **Chocolate<sup>2</sup> Crèmeux Martini**

A layer of Dark Chocolate and Milk Chocolate  
w/ Strawberry Cream, Vanilla Bean Tuile and Praline Crumble