



Valentines Menu - February 12 - 14, 2026

First Course:

Grilled Marinated Belgian Endive Salad,

Spring Mix, Poached Pears, Candied Pecans, Honey Balsamic Pearls, Feta, Balsamic Vinaigrette

or

Lobster Bisque

or

Oysters on the Half Shell, Mignonette and Cocktail Sauce

or

Cheese Plate of St. Angel Triple Cream Brie, Thomasville Tomme and Manchego,
Cherry Tomatoes, Fig Jam, Marcona Almonds, Olive Tapenade, Crostini

Second Course:

Blackened Shrimp Gnocci, Gorgonzola Cream Sauce

or

Beef Tartare (Deconstructed),

Egg Yolk, Parsley, Capers, EVOO, Whole Grain Mustard, Red Onions, Grilled Baguette

or

Arancini (Fried Rice Balls), Mozzarella, house made slow cooked Marinara

Main Course:

Grilled Beef Tenderloin,

(substitute a Tomahawk Steak for 2 for a \$50.00 upcharge)

Fingerling Potatoes, Caramelized Onions, Asparagus, Mushrooms, Pink Peppercorn Demi-Glace

or

Crispy Duck Confit,

Austrian Dumpling, Braised Cabbage & Apples, Haricots Verts,
Mango Chutney, Roasted Red Pepper Coulis, Red Current Demi-Glace

or

Parmesan Crusted Swordfish Oscar, Crab, Asparagus, Hollandaise, Saffron Risotto

or

Veal Bourguignons, Spaetzle

or

Tempura Battered Tofu, Parmesan Risotto, Garden Vegetables, Ginger & Ponzu Reduction

Dessert:

Viennese Apple-Blueberry Strudel (with Cinnamon and Walnuts), Whipped Cream

or

Rose Crème Brûlée

or

Strawberry and Chocolate Tiramisu

or

Layered White and Dark Chocolate Mousse