



VALENTINE'S DINNER MENU

Thursday, February 14th & Saturday, February 16th

WINE

Our Valentines Menu includes a bottle of wine from our reserve wine list.
Ask your server for the best pairing options with your meal selections.

TO SHARE

Charcuterie and Cheese Board

Cured meats, nuts, pickles, mustard and assorted international cheese

SOUP

Asparagus and Pea Soup

Creamy, rich and incredibly delicious

SALAD

Heirloom Tomato and Bocconcini Salad

With fresh basil drizzled with a balsamic reduction

SUSTENANCE

Taste of Bison

Grilled bison tenderloin and red wine braised bison short ribs.
Accompanied with chateau potatoes, spring vegetables
and a chanterelle mushroom sauce

OR

Sea Bass

Pan seared sea bass in a white wine tomato basil sauce.
Served with saffron risotto and grilled white asparagus

OR

Cornish Game Hen

Double smoked, bacon wrapped Cornish game hen with fresh thyme,
accompanied by red skinned mashed potato, spring vegetables and
foie gras dried cranberry sauce

To Finish

Berry Flambé Station

Fresh berries, bananas, sliced peaches and vanilla ice cream

OR

Taco Dessert Station

Greek yogurt and vanilla pudding, apple strudel taco with your choice toppings, including
chocolate sauce, caramel sauce, fresh berries, oreo cookies and whipped cream