



# Valentine's Day 2018

WEDNESDAY, FEBRUARY 14TH

RESERVATIONS FROM 5:00 PM - 9:00 PM



THREE COURSE PRE FIXE MENU  
(INCLUDES A COMPLIMENTARY GLASS OF CHAMPAGNE)  
\$33.95 PER MEMBER | \$38.95 PER GUEST  
CHOOSE ONE FROM EACH COURSE

## STARTER

French Onion Soup Au Gratin  
Caesar Salad with Grape Tomatoes, Egg & Anchovy  
Lobster, Shrimp & Sweet Pea Bisque  
Caprese Salad with Fresh Mozzarella Pearls & Prosciutto

## ENTREE

*Citrus Sautéed Sea Bass*  
Portobello, Spinach and Leek Risotto, Squash Provençal, Champagne-Truffle Cream

## *Prime Rib of Beef*

Carved to Order, Dauphinoise Potatoes, Roasted Cauliflower, Garlic Roasted Button Mushrooms  
Rosemary Jus and Horseradish Cream

## *Surf and Turf*

Herb Grilled Petite Filet of Beef and Maryland Crab Cakes, Pancetta and Boursin Mashed Yukon Potatoes  
Baby Carrots, Pecan Dusted French Beans, Tarragon- Dried Tomato Hollandaise and Toasted Shallot Demi-Glace

## *Pan Seared, Sliced Duck Breast*

Portobello, Red Quinoa and Wild Rice Pilaf, White Balsamic Glazed Asparagus  
Charred Red Pepper Relish, Dark Cherry-Port Sauce

## *Shellfish & Mollusk Miso Bowl (can be made vegetarian/vegan)*

Shrimp, Scallops, Clams and Mussels, Grilled Vegetables, Shitake Mushrooms  
Broccoli, Glass Noodles, Crispy Carrots and Eggplant

## DESSERT

Chambord White Chocolate Mousse with Blackberries and Hazelnut Baton Cookie  
Frangelico Crème Brule with Strawberries  
New York Style Cheesecake with Almond Brittle, Blueberries and Raspberry Coulis  
Flourless Chocolate Cake with Bourbon Crème Anglaise and Candied Walnuts

**For additional questions or to make your reservation  
please contact The Glen Club Grill at 847.832.6403**

