



Valentine's Day

4 course dinner · \$75 per person

CHOICE OF STARTERS

Fried Quail

with Goat Cheese Polenta, Micro Greens and Country Gravy Sauce

Fresh Scallops

over Mixed Vegetables and Edamame with a pool of Roasted Corn Sauce

SALADS OR SOUP

Citrus Greens

with Julienne Jicama, shaved roasted almonds, blood orange vinaigrette

Champagne Oyster & Brie Soup

with Herb Croutons

ENTREES

Veal Sinatra

Veal Rib Chop with Garlic Mashed Rustic Potatoes, sautéed Spinach, Onions, Peppers and Sweet Marsala Wine Sauce

Kiss Kiss Chicken Breast

French Cut Almond Crusted Chicken Breast with Beurre Rouge Sauce, Served with Parmesan Cheese Risotto and Julienne Vegetables

Marilyn Chilean Sea Bass

Chilean Sea Bass with Sautéed Spinach and Strawberry- Lemon Gazpacho

CHOCOLATE CASCADE & ASSORTED DESSERTS

A Champagne Glass per Person

Reservations required. See hostess for details.

