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# Valentine's Day Menu

75 PER PERSON PLUS TAX



## AMUSE-BOUCHE

Bacon Wrapped Fig on a Cloud of Whipped Ricotta and Goat Cheese

## SECOND

Roasted Butternut Squash Bisque Topped with Pepitas

## THIRD

Arugula, Roasted Beet, & Apricot Salad with a Balsamic Reduction

Fresh Caprese Salad with Heirloom Tomatoes, Fresh Mozzarella, & Basil Leaves

## FOURTH

Peppered Ribeye Smothered in Onions and Mushrooms

Lamb Chops Rubbed with Minty Pesto Over Mediterranean Couscous

Lobster Risotto in a Creamy Sherry Sauce

Stuffed Delicata Squash with Barley, Cranberry, & Goat Cheese

## FIFTH

Lemon Poppy Crème Brûlée

S'mores Lava Cake with Toasted Marshmallows & Graham Cracker

Chocolate Covered Strawberry Mousse



February 14<sup>th</sup>, 2026