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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 14th, 2026