



VALENTINE'S DAY MENU

APPETIZERS

(CHOICE OF ONE)

OYSTERS ROCKEFELLER

Gulf Prime Oysters,
Served with Pernod Creamed Spinach Gratin, Fresh Lemon

SMOKED CHICKEN RAVIOLI

Parmesan Cream Sauce, Apple Cider Reduction

SOUP

WILD MUSHROOM BISQUE

Crème Fraîche, Touch of Sherry

OR

SALAD

GOAT CHEESE AND CAJUN PECAN SALAD

White Balsamic Vinaigrette, Mixed Greens,
Roasted Corn, Dried Cherries, Cajun Pecans

ENTRÉES

(CHOICE OF ONE)

PAN ROASTED SEA BASS

Shrimp Risotto, Lemon Beurre Blanc, Asparagus

FILET MIGNON

Stuffed Lobster Thermidor, Smashed Yukon Gold Potatoes, Asparagus

ASHLEY FARMS CHICKEN BREAST

Chicken Breast Medallions over Wild Mushroom Ravioli,
Brandy Cream Sauce

DESSERT FLIGHT

CHOCOLATE LOVE CAKE

RED VELVET CRÈME BRULÉE

COOKIE DOUGH TRUFFLE

RED VELVET PIES