



Valentine's Dinner

\$35 Per Person

Choose One Option from Each Course

No Substitutions

First Course

SWEET & SPICY FRIED PORK BELLY or SEARED PORTABELLA

Crispy Pork Belly, or Sliced Portabella Mushroom.

Asian Slaw, Sweet & Tangy Sticky Glaze, Green Onion

HONEY-GLAZED BRUSSELS SPROUTS

Balsamic & Honey-Glazed, Shaved Carrot, Crispy Garlic

Second Course

RED WINE BRAISED CHICKEN

Coq Au Vin Chicken, Red Wine Braised,

Oyster Mushroom, Shallot, Bacon Lardon, Garlic,

Thyme, Mashed Potato

CAULIFLOWER STEAK

Herb Marinated Seared Cauliflower, Beet Gastrique,

Pan-Seared Broccolini, Crispy Garlic, Mashed Potato

Third Course

WHIPPED MOUSSE TRIFLE

Layered Whipped Chocolate Mousse, Currant Compote,

Sliced Strawberry, Shaved Dark Chocolate

CHOCOLATE COVERED STRAWBERRIES

Two Chocolate Dipped Strawberries,

Honey Whipped Cream