Valentine’s Day Dinner
WEDNESDAY, FEBRUARY 14, 2018  $40/PERSON OR $75/COUPL E

First Course
(choice of two for couple reservation)

HEART"BEET" CAESAR SALAD
Hearts of Romaine, Roasted Red Beets, Brioche Crouton, Parmesan Crisp

HARKER’S ISLAND OYSTERS
Sherry Scented Cream, Chive & White Cheddar Scone

SEARED PORK BELLY
Stone Ground Grit Cake, Molasses Bourbon Glaze, Cherry Braised Cabbage

GOAT CHEESE GnOCCHI
Arugula, Charred Red Onion, Chardonnay Cream Sauce

Entrée
(choice of two for couple reservation)

7 OUNCE FILET MIGNON
Certified Angus Cut, Cipollini Onion & Portobello Mushrooms, Cabernet Demiglace, Roasted Garlic Mashed Potatoes, Grilled Asparagus

CHILEAN SEA BASS
Pan Seared, Lump Crabmeat, Chardonnay Vin Blanc, Sweet Potato Puree, Haricot Vert

DUCK TWO WAYS
Roasted Maple Leaf Breast & Confit Thigh, Vin cotto, Roasted Vegetable Farro

THREE CHEESE RAVOLI
Oven Dried Tomato Cream, Parmesan, Crisp Basil

Dessert
(choose one to share for couple reservation)

CHOCOLATE SOUFLÉ
Bourbon Caramel Sauce, Vanilla Ice Cream

“COFFEE”& DONUTS
Chocolate Espresso, Ricotta Zeppoles

CHERRY CHEESECAKE
Graham Cracker Crust, Sweet Cherry Topping, Blackberry Puree