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

First Course
(Choice of Two)

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 ONOCCHI
Arugula, Charred Red Onion, Chardonnay Cream Sauce

Entrée
(choice of two)

7 OUNCE FILET MIJNON
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, Vincotto, Roasted Vegetable Farro

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

Dessert
(choice of two)

CHOCOLATE SOUFFLE
Bourbon Caramel Sauce, Vanilla Ice Cream

“COFFEE” & DOUGHNUTS
Chocolate Espresso, Ricotta Zeppoles

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