

# *Valentine Menu*

## Choice of Appetizer

**Valentine's Day Soup – Lobster Bisque**

**Chilled Shrimp Cocktail** - *with Cocktail Sauce & Basil Sauce*

**Lump Crab Cake** - *with apple-horseradish remoulade*

**18 month Parma Prosciutto with Burrata Cheese**

**Warm Goat cheese salad**

*Over Greens with walnuts, apples, roasted peppers, lemon garlic mustard dressing*

**Beef & Ricotta Ravioli**

*In a red wine parmigiano sauce with mushrooms (also available as entrée)*

**Potato Gnocchi**

*in a pink Sauce with mozzarella & basil (also available as entrée)*

## Choice of Entrees

**Panko Crusted Pork Filet** - *Topped With Prosciutto & Burrata Cheese wine Sauce*

**Veal Scaloppine** - *With a Rich Brandy Wine Mushrooms Sauce*

**Braised Short Ribs of Beef** - *in a Chianti wine sauce with Soft polenta*

**Red Snapper & Sea Scallops**

*With Cannellini Beans, Wine Tomato Saffron Sauce Served with Crostini*

**Breast of Chicken & Shrimp** - *Champagne, leeks wine sauce*

## **Valentine Dessert Combination**

**Plus Coffee/Tea/Espresso**

**\$65 PER PERSON PLUS TAX, TIP, & BEVERAGE**

**\*\*PLEASE NO SUBSTITUTIONS\*\***