

# Valentine's Day

SATURDAY, FEBRUARY 14, 2026

SEATINGS FROM 5-9 PM

## First Course

CHOICE OF

**Roasted Artichoke, Potato & Basil Bisque** <sup>GF V</sup>

Smoked Tomato Cream

**Organic Mixed Greens Salad** <sup>V\*</sup>

Hearts of Palm, Port Wine Braised Quince, Candied Walnuts

Polenta Croutons, Maple Bourbon Vinaigrette

## Second Course

CHOICE OF

**Grilled 8 oz Beef Tenderloin** <sup>GF</sup>

Truffled Brandy Mushroom Demi, Fresh Herb Salad

Gruyere & Parmesan Whipped Celery Root

Garlicky Green Beans

**Oven Roasted Pork Tenderloin** <sup>GF</sup>

Rustic White Wine Rosemary Tomato Broth, Crispy Prosciutto

Brown Butter & Sage Spaetzle

Garlicky Green Beans

**Pan Seared Red Grouper**

Cumin Scented Blood Orange Beurre Blanc

Curried Apple & Fennel Slaw, Mediterranean Spiced Couscous

Garlicky Green Beans

**Stuffed Red Bell Pepper** <sup>GF V\*</sup>

Black Pepper Smoked Fig Maple Butter

Herb Marinated Grilled Tofu, Toasted Quinoa Pilaf

Garlic Braised Swiss Chard, Beluga Lentils

Winter Squash Purée, Garlicky Green Beans

## Third Course

CHOICE OF

**Amaretto Pot de Crème** <sup>GF V</sup>

**Chocolate Truffle Torte** <sup>GF V</sup>

Orange Zest Ricotta

**Raspberry Cheesecake** <sup>V</sup>

Lemon Shortbread Crust, Riesling Crème Fraîche

**\$95 per person**

*Price does not include tax or gratuity. A 20% gratuity will be added to all parties.*

<sup>GF</sup> indicates Gluten Free   <sup>V</sup> indicates Vegetarian   \* indicates can be made Vegan upon request