

Valentine's Day

SATURDAY, FEBRUARY 14, 2026
SEATINGS FROM 5-9 PM

First Course

CHOICE OF

Roasted Artichoke, Potato & Basil Bisque ^{GF V}
Smoked Tomato Cream

Organic Mixed Greens Salad ^{V*}

Hearts of Palm, Port Wine Braised Quince, Candied Walnuts
Polenta Croutons, Maple Bourbon Vinaigrette

Second Course

CHOICE OF

Grilled 8 oz Beef Tenderloin ^{GF}

Truffled Brandy Mushroom Demi, Fresh Herb Salad
Gruyere & Parmesan Whipped Celery Root
Garlicky Green Beans

Oven Roasted Pork Tenderloin ^{GF}

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 ^{GF V*}

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 ^{GF V}

Chocolate Truffle Torte ^{GF V}
Orange Zest Ricotta

Raspberry Cheesecake ^V

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.

^{GF} indicates Gluten Free ^V indicates Vegetarian * indicates can be made Vegan upon request