

Valentine's Day Menu

Served 3:00 pm - 9:00 pm | \$69 per person

STARTERS

(Choose One)

Crab Cake and Arugula Salad

A delicious duet featuring a jumbo lump crab cake served atop fresh arugula with shaved Parmesan and red onion, tossed in a creamy lemon vinaigrette.

Roasted Beet Soup

A vibrant, earthy soup made with roasted red beets, finished with a dollop of cultured cream and garnished with spicy-sweet pepitas for added texture.

ENTREES

(Choose One)

Steak Au Poivre

A classic French dish featuring a filet mignon coated in coarsely cracked peppercorns, forming a bold crust. Served with a rich cognac cream sauce, garlic mashed potatoes, and seasonal vegetables.

Salmon with Champagne Dill Sauce

Seared Atlantic salmon served with a light, flavorful champagne dill sauce, accompanied by couscous and sautéed haricots verts (French green beans).

Marry Me Chicken

A creamy, flavor-packed dish featuring seared chicken breast in a luscious Parmesan sun-dried tomato cream sauce with fresh basil, traditionally served over risotto or pasta.

DESSERT

(Choose One)

Chocolate Decadence Cake

A rich, indulgent dessert with an almost fudge-like consistency, served with raspberry sauce and fresh whipped cream.

Cherry Cheesecake

A creamy cheesecake on a classic crust, topped with fresh cherry compote and whipped cream.