



Valentines Dinner

\$60.00 Per person

Soups

Lobster Bisque or Curried Asparagus Soup

Appetizers

Caprese Avocado Shrimp Salad- A classic caprese salad with seasoned shrimp, avocado, fresh mozzarella, and basil vinaigrette.

Honey "Do" Salad- Romaine and arcadia lettuce topped with honey dew, cantaloupe, feta cheese and toasted pecans.

Crab Stuffed Eggplant- Baby Eggplant stuffed with lump crab meat and drizzled with hollandaise sauce.

Entrees

Shrimp and Grits- Marinated peppers, roasted garlic, applewood bacon, and seasoned shrimp served with stone ground grits and a sherry sauce

Chateau Briand for Two- 12 ounces of juicy beef tenderloin to share with your sweetheart, served with haricot verts and pomme frites.

Grilled Salmon Oscar- 8-ounce salmon filet smothered with lump crab meat, hollandaise sauce and gilled asparagus. Served with haricot verts and fragrant jasmine rice.

Chicken Risotto- char grilled chicken served over creamy risotto with truffles, leeks, and slow roasted tomatoes.

Dessert:

Brownie Bottom Chocolate Mousse, Cheesecake topped with strawberries,

