

Valentine's Day Menu



Celery Root and Parsnip Bisque

Served with a shot of spiced maple syrup



Baby Arugula

Sautéed d' Anjou pears, toasted walnuts, Maytag blue cheese, with champagne vinaigrette

or

European Quail

Grilled- served with a cognac and wild mushroom cream over a crisp vol au vent



Scallops

Served over field greens tossed in a sherry- bacon vinaigrette

or

Black Grouper

With hotel potatoes and red flying fish roe butter



Petite Filet

Whipped Peruvian purple potatoes, grilled asparagus, and a truffle demi

or

Ashley Farms Chicken

Pan seared over (Peas and Carrots) jasmine rice, with tarragon ivory cream



Vanilla Crème Brulee

Served with fresh berries

or

Three Layer Almond Cake

Layers of coffee, passion fruit, and orange, served with chocolate sauce