



SPECIAL VALENTINE'S MENU

Each meal comes with an amuse-bouche and a glass of champagne

#### SOUP

New England Clam Chowder with a Bacon & Onion Jam Crostini

Spiced Butternut Bisque with Candied Pecans & Crème Fraîche

# SALAD

Caesar Salad with Overnight Tomatoes, Garlicky Croutons, Parmesan Crisps

Baby Greens with Fried Shallots, Sour Apple, Golden Raisin, Warm Crispy Goat Cheese, Honey-Sherry Vinaigrette

# ENTRÉE

Rosemary & Parmesan Crusted Rack of Lamb Seared Beef Tenderloin with Mushroom & Gorgonzola Dill Cider Salmon with Preserved Lemons Sweet Roasted Garlic and Herb Half Chicken Acorn Squash Ravioli with a Sage Walnut Sauce

### **VEGETABLE**

Roasted Baby Carrots

#### **STARCH**

Whipped Potato Tower

Asparagus, Raspberries & Goat Cheese Basmati Rice with Burniose Vegetables & Pignoli's

# DESSERT

Vanilla Crème Brûlée Strawberry Chocolate Mini Cake





