

Valentine's Day Dinner Menu

All dinners served with spring mix bundles with a Georgia peanut dressing. Dinner also includes a complimentary glass of champagne, a rose for every couple and choice of dessert for each entree

Filet Mignon

Black Pepper Crusted Filet Mignon w/toasted goat cheese and red chile sauce

Purple potatoes quartered with crème fraise and drizzled with truffle oil

Asparagus bundles

Seafood Delight

Jumbo Prawns, scallop rumaki and Cajun crab cakes arranged around purple lobster mashed potatoes served with cranberry jalapeno glaze

Rack of lamb

Roasted rack of lamb with an apple mint jelly glaze

Served with fried polenta sticks and Asparagus bundles

Lobster Thermidor

Fresh lobster diced then mixed with a mornay sauce sprinkled with parmesan cheese and baked Served with three grain risotto and asparagus bundles

Asiago Chicken Roulade

Chicken breast filled with asiago cheese cut into pin wheels drizzled with a plum sauce

Served with three grain risotto and asparagus bundles

Baby Back Ribs

Baby back Ribs glazed with a spicy rootbeer bourbon sauce

Purple potatoes quartered with crème fraise and drizzled with truffle oil

Asparagus bundles

Lobster Baked Pasta

Lobster, penne pasta, green onions, & sundried tomato-Alfredo sauce

Sprinkled with parmesan cheese & baked. Drizzled with a touch of pesto sauce.

Desserts

Crème Brulee

Individual Orange Chocolate cheesecake

Leaning double dutch chocolate Cake