

Valentine's Dinner Menu

First Course

Smoked Pheasant Soup

Made with local pheasant, wild rice, and roasted corn. Topped with sweet potato curls and pumpkin seed oil.

Or

Organic Mixed Greens Salad with Shaved Fennel, Balsamic Strawberry Vinaigrette,
and Apple-wood Smoked Bacon wrapped Mission Figs

Second Course

Cornish Game Hen with Rosemary Infused Honey Glaze

Served with Amaretto Stuffing and Haricot Vert

or

Seared Diver Scallops over Spinach and Lemon Risotto

Served with Saffron Crab stuffed Artichoke Crowns.

or

Trotolle with Vodka Tomato Cream Sauce. Served with Seared Winter Squash,

Grilled Portobello Mushrooms, Topped With Fresh Mozzarella

Third Course

Molten Chocolate Cake with Fresh Berry Coulis and Vanilla Bean Ice Cream

or

Assorted Mini Cheesecake Platter