

VALENTINES DINNER



SOUP OF THE NIGHT

*Fire Roasted Tomato Bisque
House Croutons and Brûlée Gouda*



GARDEN DELIGHT

*Everyday Mexican Salad
Cumin-Lime Drizzle*

SIGNATURE ENTREES

Pan Seared Steelhead Trout - Beurre Blanc

OR

Grilled Striploin of Beef - Peppercorn Jus

Served with potato fondant, sauteed kale, grilled asparagus, and butternut squash puree.

SWEET ENDING

*Cylinder of Tres Leches
Mango Gel
Candied Orange*



A KISS GOODNIGHT

Chocolate Dipped Strawberries



Executive Chef: Sachin Fernandopulle, RSE, CHS