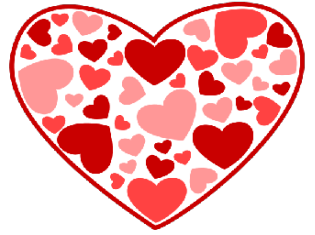




Valentine's Day Menu 2019



These are a generous serving for 1, mix and match your favorite salads, sides and entrées!

Salads

MESCLUN SALAD **\$7.95**

Mixed field greens, pomegranate, beets, red onions and blood orange vinaigrette.

ARUGULA SALAD **\$7.95**

Arugula, pink grapefruit, goat cheese, walnuts and white balsamic honey vinaigrette.

Sides

FRESH ROASTED ASPARAGUS **\$4.95**

SAUTÉED JULIENNE OF VEGETABLES **\$5.95**

Zucchini, summer squash, carrots, leeks, red pepper.

WHIPPED POTATOES **\$4.95**

Whipped with sour cream, chives and goat cheese.

BROWN RICE VEGETABLE PILAF **\$3.95**

Entrées

LOBSTER MAC AND CHEESE **Market Price**

Lobster and mezza penne in a sherry parmesan cream sauce with a cheddar topping.

VEGETABLE POT PIE **\$9.95**

Carrots, kale, celeriac, onions, peas, rutabaga with a cheddar crust.

CHICKEN PICCATA **\$9.95**

Chicken breast medallions sautéed with lemon, capers, mushrooms, garlic and white wine served with penne pasta.

BEEF BOURGUIGNON **\$15.95**

Our own grass fed beef, braised in red wine with mushrooms and pearl onions.

Desserts

DESSERT SAMPLER FOR TWO **\$12.95**

Cannelé, French macaron, mini chocolate cupcakes with raspberry buttercream, chocolate and white chocolate mousse cups.