

Valentine's Day Menu



Desserts

Trio of Cream Puffs

Cannoli, Strawberry and Raspberry filled cream puff with chocolate ganache

Apple Tartlet A la Mode

Fresh made apple tart served with our house made vanilla ice cream

Double Chocolate Stout Cake

Local Otter Creek Drip Drop Stout, King Arthur Flour and Monument Farms Dairy whipped cream

Starters

Fresh Pickled Red Beet Salad

Sliced red onions, red beets in a sweet and tangy pickling juice, toasted walnuts, goat cheese on a bed of mixed greens

Caprese Salad

Fried goat cheese croquette, sliced tomatoes, fresh basil and a balsamic reduction glaze

Fresh Oysters

Raw oysters served on the half shell with a shallot mignonette

Entrees

Asian Style Tuna

Marinated in a soy Asian sauce, white rice and baby bok choy

Maple Balsamic Flank Steak

Marinated in our house maple balsamic and grilled to your liking, served with garlic mashed potatoes and grilled asparagus

Local Bone in Pork Chop

Duclos-Thompson Farm pork chop, maple bourbon glaze, mashed potatoes and grilled asparagus

*The heart of love
is in the knowing*

*And as I know you
more each day*

*I know better than
the day before*

How much I love you

3 Course Valentine's Dinner

with Complementary Glass of Champagne

you choose each of your courses from our special menu

February 12th – 16th

*February 14th & 15th will be served in our
Elegant Founder's Room*

\$39.00/per person