

VALENTINE'S DAY CHAMPAGNE MENU

Course One

Calamari

Lightly floured calamari tossed with peppers and onions served with chipotle aioli

Antipasto Misto

Marinated grilled eggplant, roasted sweet peppers, marinated mushrooms, stuffed olives and tomatoes topped with fresh bocconcini cheese

Potato Leek Soup

Braised leek and potato soup finished with roasted garlic and fried onion

Course Two

Spinach Salad

Baby spinach leaves tossed with salted pecans, dried cranberries, red onions and goat cheese in an apple cider vinaigrette

Caprese

Cherry tomatoes, basil and fresh bocconcini cheese salad with extra virgin olive oil, sea salt and basil pesto

Ravioli

Homemade ravioli stuffed with roasted butternut squash and mutsu apple in a bacon, sun-dried tomato cream sauce

Course Three

Beef Tenderloin

Pan seared 'AAA' beef tenderloin in a Cabernet Sauvignon reduction with fresh local mushrooms and daily accompaniments

Salmon

Seasoned salmon topped with shrimp and scallops in a asiago cream sauce

Pollo Mezzo

Bacon wrapped chicken breast stuffed with oven dried cranberries, wild mushrooms, ricotta, onions and goat cheese in a Galliano cream sauce served with daily accompaniments

Course Four

Mezzo Tiramisu

\$75 per person

taxes and gratuity not included