



**St. Valentine's Day 2019  
Dinner Menu**

**First**

**Shrimp Bisque**

Butter-Poached Shrimp and Sherry  
Garnished with Fresh Lump Crab

-or-

**Burrata Caprese**

Mozzarella, Stracciatella and Cream  
Tomato Confit, Almond Pesto, Balsamic "Pearls"

**Entrées**

**Verlasso Salmon**

Parmesan-Crusted Salmon Filet, Succulent Shrimp, Quinoa Pilaf, Butternut Squash and Tomato "Petals", Julienne Beet Insalata and Sauce Beurre Rouge

-or-

**Grilled Angus Tenderloin**

Bacon-Wrapped Filet, Maine Lobster Risotto Cake, English Peas and Heirloom Baby Carrots, finished with Burgundy Demi-Glace

-or-

**Pasta Amore**

Braised Beef Short Rib and Duck Confit, Exotic Mushroom Ravioli tossed with Pink-Peppercorn Cream and Asparagus Tips

**Dolci**

**Sinful Caramel Cheesecake**

White Chocolate Sauce

-or-

**Decadent Dark Chocolate Mousse Cake**

Chocolate Ganache

-or-

**Key Lime Sweetie Pie**

Raspberry Sauce

\$65.00 per person

Includes an Amuse-bouche, 3-course dinner, and glass of champagne

Reservations required

Call 828-696-9094 for reservations