



# **SERVE**

## **Valentine's Day Dinner**

We are offering two days of Love & Magic!

February 11<sup>th</sup> or February 14<sup>th</sup>

Reservations Required

### **Salad**

Wedge of Iceberg Lettuce topped with house-made Bleu Cheese, Roasted Cherry Tomatoes in Balsamic, Bacon Crumbles, Crispy Fried Shallots, Bleu Cheese Crumbles

### **Soup**

She Crab Soup

Blended Mirepoix with Old Bay and Parsley, with Milk, Heavy Cream, and Sherry Wine

Or

Roasted Tomato Soup

Sauteed Red Onions in Balsamic and Cayenne Pepper Roasted with Tomatoes in Olive Oil and Chicken Stock and blended with Heavy Cream

### **Appetizer**

Shrimp Cocktail

Steamed and Chilled Shrimp arranged in a glass with Cocktail Sauce and a Lemon Wedge

or

Individual Charcuterie Board

Cured Meats, Cheeses, Olives, Nuts, Fruit, Dried Fruit, Jam, and Crackers

### **Entrée**

Steak Au Poivre

Filet Mignon cooked to order with a Black Peppercorn and Cognac Demi Glace served over Creamy Mashed Potatoes and Grilled Asparagus

or

Crab Stuffed Flounder

Flounder stuffed with 5oz. Seasoned Crab and baked with a Bur Blanc Sauce, served over top Creamy White Wine Risotto with Asparagus

### **Dessert**

Black Forrest Cake

Heart shaped Cake with White Chocolate Whiskey Ganache and Raspberries

or

A Tuxedo Bomb

A rich Chocolate Cake Base is layered with Milk Chocolate & White Chocolate Mousse and covered in handcrafted Chocolate Ganache drizzled with White Chocolate

\$60 per person. Reservations Required (757) 304-5270