

# *Valentine's Day Dinner*

## **Appetizer**

**Seared Diver Scallops with a Lemon Crème Fraiche and a Port Raspberry Coulis garnished with Micro Spring Greens**

## **Salad**

**Grilled Watermelon and Feta Wedge with Bacon Lardons and Fresh Lemon Thyme with a Champagne Rose Vinaigrette**

## **Entrees**

**Olive and Pumpernickel Crusted King Salmon with a Cherry Dill Beurre Blanc over a Cilantro Wild Rice**

**or**

**Grilled Filet Mignon with a Roasted Celery Root Mash topped with Caramelized Texas Sweet Onions and a Merlot Maitre D Butter.**

**or**

**Roasted Rack of Lamb over grilled Fennel and Mint Couscous with Feta crumbles topped with a Smoked Chipotle Sweet Chili Glaze**

## **Desserts**

**Seductive Sweets Trio**

Also enjoy a complementary Bottle of Champagne or House Wine with your meal.

**Sunday, February 14**

**6:30 seating**

**\$100++ a couple**

Please RSVP with your Course Selections by  
Thursday, February 11  
258-1621



**Any Cancellations made within 24 hours will be charged**