



Valentine's Dinner 2021

Thursday, Feb 11th – Sunday, Feb 14th

AMUSE BOUCHE

Char-grilled Oyster

lemon, garlic, parmesan

1ST COURSE

Shaved Broccoli Caesar

radish, red onion, crispy breadcrumbs, and parmesan

- OR -

Charred Carrots

whipped feta, golden raisins, pistachio, herbs

- OR -

Poached Shrimp

chili butter, cilantro, white bbq

2ND COURSE

Roasted Wild Mushrooms

creamy grits, salsa verde, sherry gastrique, mustard greens

- OR -

Sunburst Trout

fingerlings, garlic confit, beurre monte, salt and vinegar chips

- OR -

Beef Cheek Pasta

G&D shells, beef jus, crispy parsnip, herb salad

3RD COURSE

Whoopie Pie

chocolate ganache, powdered sugar

- OR -

Chocolate Chip Cookies

ice milk

- OR -

Warm Apple Fritters

pecan caramel

\$65 per person