



Valentine's Dinner



starter course

Royal Caviar Blini

House Smoked Salmon
Cauliflower, Fines Herbes

salad course

Beet Assiette

Fresh, Pickled & Custard
Crème Fraîche & Mustard

entree course

Roasted Filet of Beef Tenderloin

Glazed with Madeira
Roasted Carrots, English Peas & Mint

cheese course

Chevre Chiboust

Apple Glee & Apple Salad

dessert course

Chocolate & Mocha Opera Cake

Candied Rose & Meringue