

VALENTINE'S DAY SWEETHEART'S DINNER AND DANCE

SALAD

HEIRLOOM TOMATO GAZPACHO SHOOTER

with grilled garlic crostini, served with petite mixed greens, roasted red baby beets, Chevre goat cheese, toasted candied nuts, with a vermouth dressing

ENTRÉE CHOICES

(please choose one of the three entrée choices below)

BEEF PLATE

PETITE FILET

with a mushroom demi-glaze sauce, served with saffron infused mashed Yukon potatoes, grilled asparagus, and baby carrots

CHICKEN PLATE

AIRLINE CHICKEN BREAST

with a lemon herb sauce, served with saffron infused mashed Yukon potatoes, grilled asparagus, and baby carrots

VEGETARIAN PLATE

STUFFED PORTABELLO MUSHROOM

with heirloom tomato relish and sautéed garlic spinach, served with tri-color sweet peppers

DESSERT

HOT MOLTEN LAVA CAKE

with a mixed berry reduction and fresh whipped cream

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BEVERAGES

ICED TEA

ICE WATER

GLASS OF CHAMPAGNE (OVER 21)
OR
SPARKLING CIDER

COFFEE AND ASSORTED TEAS
WITH FLAVORINGS AND CONDIMENTS

AVAILABLE FOR PURCHASE

FULL BAR SERVICE

FEATURED WINES

DOMESTIC AND INTERNATIONAL BEER

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days' advance notice.
Please call our catering office to make those arrangements at (805) 577-4057.*