



# VALENTINE'S DINNER 2022

## AMUSE

Apple, Fig & Brie Crostini

## SOUP OR SALAD

Savory Shrimp Pot Pie Soup

shrimp, mixed vegetables and potatoes in a rich cream with flaky puff pastry crust

or **Berry Lovers Salad**

strawberries, blueberries and blackberries over spinach with goat cheese, candied pecans & raspberry vinaigrette

## ENTRÉE

Salmon & Crab En Crouete

salmon, crab and spinach baked in puff pastry with lemon dill béchamel, confetti potato hash, broccolini & baby carrots

Petit Filet & Lobster

medallion of beef and petite lobster tail, white truffle béarnaise, mash, asparagus

Macadamia-Encrusted Halibut

coconut-rum butter cream, spring pea risotto, broccolini & baby carrots

or **Roasted Half Duck**

cherry gastrique, confetti potato hash, asparagus

## DESSERT

Red Velvet Cake or Double Chocolate Cupcake

~ LIVE PIANO MUSIC BY LISA MILLER ~

**\$59.<sup>95</sup> PER PERSON**

includes nonalcoholic beverages

SEATINGS BEGIN AT 4 PM ~ RESERVE at (302) 227-0615 or on OPEN TABLE