



## VALENTINE'S DINNER 2024

### AMUSE

Prosciutto, Brie & Apricot Crostini

### SOUP OR SALAD

Butternut Squash Bisque

crème fraiche garnish

or Mediterranean Butter Lettuce Salad

hearts of palm, artichokes, marinated tomato, kalamata olives, feta, white balsamic vinaigrette

### APPETIZER

Caprese Bruschetta

or Crab - Stuffed Mushrooms

### ENTRÉE

Macadamia - Crusted Halibut

brown butter rum cream, coconut risotto, asparagus

Tagliatelle Lobster Pasta

saffron cream sauce

### Tournedos

beef medallions with truffle bearnaise, haricots verts, garlic parmesan steak pommes frites

or Rack of Lamb

red bell pepper beurre blanc, mashed potatoes, asparagus

### DESSERT

Cherry Sheet Cake almond buttercream frosting

or Oreo Truffles

**\$75. PER PERSON** *includes nonalcoholic beverages*

Reservations: (302) 227-0615 or on Open Table

