



# BE MY VALENTINE

February 14 and 15, 2020

**Four Course Meal \* \$50 per person**

Vegetarian Options Available

## STARTERS

Select One

### **Shrimp and Peach Ceviche**

*Jumbo shrimp, fresh peaches and avocado with tortilla lime chips*

### **Mushroom Florentine**

*Stuffed mushroom caps with sauteed spinach and feta cheese*

## SALADS

Select One

### **Mixed Greens**

*Topped with baked goat cheese and seasoned croutons with a lemon champagne dressing*

### **Beet Salad**

*Served warm with roasted red beets, ruby red clementines and drizzled with warm honey and rosemary dressing*

## ENTREES

Select One

### **Surf and Turf**

*Twin filet medallions and petite lobster tail served with dauphinoise potatoes and prosciutto wrapped asparagus*

### **Osso Buco**

*Tender veal Osso Buco accompanied with mushroom risotto and prosciutto-wrapped asparagus*

## DESSERTS

Select One

### **Panna Cotta**

*Creamy panna cotta topped with a rose syrup and edible rose petals*

### **Cupids Heart**

*Chocolate covered strawberry ice cream with a strawberry cake cupid and chocolate frosting*

**BE MY  
VALENTINE!**

*Love*  
ANCHORS  
THE *Soul*

