



Valentine's Day Dinner Menu

Welcome Sparkling Vidal Blanc and Appetizers

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Second Course

Scallop Bisque

Creamy soup with bay scallops, leeks, tomato and a hint of sherry.

Magnolia Bread Basket

A selection of our own artisan breads served with whipped butter.

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Third Course

Green Salad with Beets and Goat Cheese

Mixed greens with sliced beets, walnuts, goat cheese and white balsamic vinaigrette.

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Entrée

Beef and Wild Mushrooms

*Braised Crow Black Angus beef napped with a red wine reduction demi glaze
and strewn with seared wild mushrooms.**

*Beef and wine provided by Crow Farm, Vineyard and Winery.

Golden Potato Galette

Layers of thinly sliced gold potatoes, cheese and cream.

Haricot Verte with Caramelized Pearl Onions

Steamed tender, petite green beans and sweetly sautéed tiny onions.

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Dessert

Raspberry Chocolate Tart

A chocolate cookie crust filled with raspberry mascarpone mousse and covered with fresh raspberries.

Coffee & Tea