

The Farmhouse *Bistro*

Valentine's Day Prix Fixe Dinner \$55

First Course

Crab and Roasted Fennel Soup

Lump crabmeat in a light cream broth infused with roasted fennel

Baby Arugula and Beet Salad

Baby arugula tossed in a champagne vinaigrette with beets, grape tomatoes, and goat cheese

Wild Mushroom Risotto

Creamy risotto developed with a mixture of lobster, oyster, and shitake mushrooms

Four Cheese Tortellini

In a blush basil sauce

Entrée

Pan Seared Duck Breast

Seared and roasted to perfection with a Grand Mariner pan sauce

Broiled Lobster Tail

Two 4 oz. tails served with clarified lemon butter

Slow Roasted Prime Rib

served au jus, with Chef's choice of seasonal vegetable and starch

Shrimp Wellington

Jumbo gulf shrimp stuffed with lump crabmeat wrapped in a puff pastry and served with lobster cream sauce

Veal Francese

Parmesan and egg-dipped veal cutlet served in a delicate lemon sauce with capers

Chicken al a Crème Pesto

Sauteed chicken breast served over penne pasta with a pesto, parmesan cream sauce

Char Broiled 6 oz. Filet Mignon

Grilled center cut filet mignon served with port wine demi-glaze

Dessert

All selections include a champagne toast

Cream Cheesecake with fresh Berries

Flourless Chocolate Torte

Warm Apple Tartan with Caramel Drizzle

Decadent Chocolate Raspberry Mousse

Lemon Sorbet with fresh Raspberries and Mint