



## *Valentine's Dinner*

*Served Friday Feb. 12 and Saturday Feb. 13.  
Choose One from Each of the Following Courses*

### ***Soup or Salad***

Lobster Bisque with Spiced Lobster Quenelle

Truffled Potato, Pancetta and Leek

Fried Goat Cheese, Roasted Beets, Applewood Smoked Bacon, Mixed Lettuces  
Apple-Celery Vinaigrette

Mixed Greens, Blueberries, Duck Confit, Scallions  
Vanilla Bean Vinaigrette

### ***Appetizers***

Tempura Tuna, Sweet Corn Succotash, Slow Cooked Local Greens  
Sweet Corn-Cumin Coulis

Chesapeake Oysters 2 ways

Fried Green Tomato & Crab Cake Stack

Artisan Cheese Plate

### ***Entrées***

Seared Duck Breast  
Pan Fried Fingerling Potatoes, Sautéed Broccolini  
Ruby Port-Mission Fig Sauce

Beef Tenderloin  
Roasted Shallot-Chive Whipped Potatoes, Grilled Vegetables, Crispy Onions  
Goat Cheese-Pimiento Cream

Osso Bucco  
Green Chile Macaroni, Black Eyed Pea Hash, Local Collards  
Parsley-Cilantro Gremolata

Herb Grilled Lamb Loin  
Roasted Cauliflower-Parsnip Purée, Grilled Baby Carrots & Zucchini  
Blueberry-Cabernet Reduction

Coriander Grilled Local Mahi Mahi  
Smoked Gouda & Red Spring Onion Risotto, Local Mustard Greens  
Blood Orange-Watermelon Radish Salad

### ***Desserts***

Triple Brulée  
Rosewater, Orange Blossom, South Carolina Honey

Double Chocolate Cake, Spiced Dark Chocolate Ganache  
Mixed Berry Compote

Ginger Pomegranate Cheesecake

Espresso Ice Cream

*\$75 per person not including tax or gratuity*

