

Valentine's Day Menu

Appetizer

Bacon Wrapped Brussels Sprouts w/ Balsamic Reduction

or

Crab, Prosciutto and Garlic Boursin Palmier

Soup

Wild Mushroom & Shrimp Miso Soup

Salad

Apple Candied Pecan Arugula Salad

Granny Smith Apples tossed with dried cranberries, candied pecan, arugula and a lemon maple syrup vinaigrette.

Entrees

Stuff Pork Roulade

Succulent pork loin butterflied out and stuff with cream cheese, herbs, spices, sun dried tomato and spinach. Rolled up and roasted, served with garlic redskin whipped potatoes and veg du jour. \$50.95

Eggplant Parmesan

Fresh breaded eggplant layered with pesto ricotta cheese, parmesan cheese and baked. Served with spaghetti squash and garlic bread. \$35.95

Cilantro Pesto Crusted Salmon

Pesto made with cilantro, parsley, garlic, corn tortilla and parmesan. Encrusted salmon and pan roasted, served with a black bean and roasted corn relish, Spanish rice and finish with a mild chile adobo sauce. \$45.95

Layered Mint Chocolate Mousse