



## Valentine's Day Prix Fixe

### First Course

Lobster Bisque with Cognac Spinach and Corn Fritter 🍷🌍

### Second Course

Roast Beet Ravioli with Bûcheron Cheese on Organic Baby Field Greens  
Orange Supreme | Micro Greens  
Walnut and Burnt Orange Blossom Vinaigrette 🍷

### Third Course

Moroccan Rub Lamb Loin with Fresh Herb Vinaigrette Fig Paint  
Apple Cucumber Salsa 🍷🌍

### Fourth Course (Choose One)

Beef Tenderloin Medallions with Wild Forest Mushrooms Syrah Wine Sauce  
🍷🌍

OR

Halibut Dry Rub Crusted with Escabeche Vinaigrette 🍷🌍

(Both entrees are served with Jumbo Lump Crab Hash | Asparagus Spears  
and Shoestring Potatoes 🍷🌍)

### Dessert

Chocolate dipped Colossal Strawberries with Grand Marnier Chocolate Drink 🍷

\$120 per couple. Gratuity and Taxes extra. BYO wine - corkage \$12 per bottle

### Seating

Tuesday, February 13, 6:00 and 8:00 pm

Wednesday, February 14, 6:00 and 8:00 pm

Call now to reserve your table (901) 509-8675

Jules Posh Food 6300 Poplar Avenue Suite 110, Memphis, TN 38119 (901) 509-8675

Name:

Cell Phone:

Date:

Time:

Dine-in:

Pickup (Hot/cold)

Fourth course selection: