



## Valentine's Dinner Menu



3 Courses \$55 Thursday Feb 12-Sunday Feb 15

### **Appetizers** (Choose one)

**CRAB and ARTICHOKE CHOWDER** <sup>Gf</sup>

**LOBSTER BISQUE** <sup>Gf</sup>

**BUTTERNUT SQUASH SOUP** with Pears and Toasted Pumpkin Seeds

**Valentines Salad** <sup>Gf</sup>- Organic Mixed Greens, Persian Cucumbers, Watermelon Radish, Balsamic Vinaigrette, Strawberries, Roasted Pecans and Parmesan

**Crescent Roll Baked Brie**- Mango, Cranberry Glaze

**Roast Duck and Potato Cakes**- Spicy Slaw, Mango Salsa, Hoisin Bbq Glaze

### **Entrees** (Choose one)

**Red Wine Braised Short Ribs** "Onion Soup Broth" Melted Fontina Cheese, Baby Carrots, Mashed Potatoes

**Crab Cakes** <sup>Gf</sup>- Old Bay Remoulade, Au Gratin Potatoes, Grilled Zucchini

**Seafood Paella** <sup>Gf</sup> Mussels, Shrimp, Calamari, Chorizo, Garlic, Chopped Tomatoes, Seasoned Rice

**Sauteed Rockfish Fillet**- Lobster Ginger Sauce, Mediterranean Orzo, Grilled Asparagus, Marinated Tomatoes and Calamata Olives

**Pork Tenderloin Cutlet**- "smothered" Apple Sausage Gravy, Arugula Potato Salad, Grilled Asparagus

**Prosciutto Wrapped Chicken Breast** <sup>Gf</sup>- Creamy Marsala Sauce, Au Gratin Potatoes, Baby Carrots

**Lentil Cake** <sup>Gf</sup> Creamy Chimichurri, Roasted Turnips, Baby Carrots, Asparagus

### **Dessert** (choose one)

**Chocolate Delight Cake** <sup>Gf</sup> Chocolate Ganache Frosting, Fresh Whipped Cream and Chocolate Sauce

**Gran Marnier Crème Brulee**- Whipped Cream Strawberry Garnish

**Heart Shaped White Chocolate Berry Cake** Strawberry Sauce, Blackberries

**Lemoncello Cake** Lemon Cake with Mascarpone Frosting, Strawberry Sauce, Fresh Berries

**Homemade Ice Cream** Vanilla, Mint Chocolate Chip, Black Raspberry Chocolate Chip

## Local Beers

Pilsner, Prima Pils-Lost Rhino Brewing, Ashburn, VA	\$6.95
Amber Lager, Great Lake-Eliot Ness, Cleveland, Ohio	\$7.25
Hazy IPA, Honor Brewing, Chantilly, VA	\$9.95 (16oz)
Chocolate Peanut Butter Porter, Sweet Baby Jesus-Du Claw Brewing, Baltimore, MD	\$7.50
Red Ale, Exile Red Ale, Evolution Craft Brewing, Salisbury, MD	\$7.25

## Ciders/Specialty

Hard Cider, Windridge, Dallastown, PA	\$6.95
Coastal Cocktails, Vodka Orange Crush	\$9.00
Costal Cocktails, Gin Black Berry Bramble	\$9.00

## Wine Features

Alberino, Columbia, Spain	\$14 glass \$52 bottle
Rose, Zestos Vineyards, Spain	\$8 glass \$29 bottle
Chardonnay, Rocklin Ranch, California	\$12 glass \$44 bottle
Chenin Blanc, Honeybunch, Remhoothe-Reserve, South Africa bottle	\$13 glass \$48
Pinot Noir, Coeur de Terre, Willamette, Oregon	\$14 glass \$52 bottle
Cabernet Franc, Reserve Two Mountain, Washington	\$12 glass \$44 bottle
Cabernet Sauvignon, Love on Mars, Sonoma, California	\$14 glass \$54 bottle
Cabernet Sauvignon, Fidelitas-Red Mountain, California	\$80 bottle
Cabernet Sauvignon, M100, Columbia Valley, Washington	\$15 glass \$58 bottle
Cabernet Sauvignon, Bull by the Horns, Paso Robles	\$14 glass  \$54 bottle
Cabernet Blend, The Pairing, California	\$60 bottle
Verona Corvona, Tizzani, Italy	\$15 glass \$58 bottle
Montepulciano, Italy	\$14glass \$55 bottle
Barolo, Broccardo, Italy	\$70 bottle

## Dessert Wines

WHITE Dario Coos, Ramando, Italy	\$12 glass \$35 half-bottle
RED Churchill's Reserve, Portugal	\$13 glass