



# Valentine's Day Dinner

February 14<sup>th</sup>, 2024

\$165/Person

Plus Tax and Gratuity

## BEGINNING

Choose One

Burrata & Fig Salad GF V

Burrata, Fig, Prosciutto, Arugula, Balsamic Glaze

OR

Foie Gras Mousse

Foie Gras Mousse, Pistachio, Orange, Brioche, Cocoa Nib

## SECONDARY

Carrot Risotto

Risotto, Organic Heirloom Carrots, Ginger, Saffron, Persimmon, Orange, Parmesan Cheese

OR

Braised Boar and Beef Croquette DF

Braised Wild Boar and Beef Short Rib, Pickled Shallots, Red Wine Demi-Glace

## MAIN

Choose One

Grilled Filet Mignon GF

9 oz Filet Mignon, Potato Gratin, Charred Leek, Trumpet Mushroom,

Lemon Herb Compound Butter

OR

Stuffed Lobster Tail

6 oz Lobster Tail, Lump Crab Stuffing, Grilled Asparagus, Lemon Butter Sauce

OR

Vegetarian Risotto GF V

Risotto, Carrot, Ginger, Saffron, Persimmon

## DESSERT

Choose One

Vanilla Crème Brûlée GF V

Crème Brûlée, Macerated Berries, Mascarpone Chantilly

OR

Black Forest Sponge Cake V

Chocolate Sponge Cake, Mascarpone Chantilly, Cherry, Chocolate Ganache, Cherry Ice Cream

OR

Raspberry Cheesecake to Share V

Pocono Cheesecake Factory Cheesecake, Raspberry Sauce, Fresh Raspberries,

Graham Cracker Crumble

Additional Wine Pairing Available for \$50/Person

GF- Gluten Free | DF- Dairy Free | V - Vegetarian (Can be prepared Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

22% gratuity is included in the final bill.