



# Valentine's Day

WEDNESDAY, FEBRUARY 14, 2018

## FIRST COURSE

(Please Choose One)

### Duet of Soup

Roasted Beet Velouté, Cauliflower Velouté

### Two Hearts Salad

Hearts of Palm & Hearts of Romaine, Burrata Cheese, Shaved Parmesan  
Pomegranate, Housemade Garlic Croutons, Caesar Vinaigrette

### Red Wine Braised Beef Short Rib

Horseradish Parmesan Risotto

### Crab Cakes & Fried Oysters

Whole Grain Mustard Beurre Blanc, Herb Oil

### Tuna Poke

Cucumber, Radish, Jalapeño, Root Vegetable Chips

### Exotic Mushroom & Parmesan Fettuccini

Black Truffle Oil, Parmesan Crisp

## SECOND COURSE

(Please Choose One)

*All Entrees Served with Seasonal Vegetable*

### New Orleans Panéed Faroe Island Salmon & Shrimp

Creole Andouille & Pepper Sauce  
White Cheddar Grits

### Grilled Creekstone Filet Mignon

Brandy Peppercorn Sauce, Mushroom Fricassee  
Thyme Kissed Whipped Potatoes

### Pan Seared Atlantic Cod

Olive, Caper & Tomato Picado, Lemon Risotto

### Pan Seared Ancho Chili Rubbed Pork Ribeye

Orange Jalapeño Bacon Jam, Smoked Onion Whipped Potatoes

### Moroccan Spiced Breast of Duck & Duck Confit

Pear Relish, Rich Duck Pomegranate Jus  
Sweet Potato Mousseline, Maple Glazed Turnips

### Swiss Chard Roulade

Filled with Roasted Root Vegetables, Goat & Cheddar Cheeses  
Preserved Lemon Beurre Blanc, 12 Year Aged Balsamic, Almond Quinoa

## DESSERT COURSE

Selection of Blue Heron Desserts

\$62/person

*price does not include beverages, tax or gratuity*

