

Romance Dinner

FEBRUARY 10, 2024

AMUSE BOUCHE

Tomato and Melon with Prosciutto and Lemon Basil

FIRST COURSE

Lobster Bisque

SECOND IMPRESSIONS

Micro Greens

Ribbons of Winter Vegetables, Goat Cheese, Honey Tomato Dressing

MAIN EVENT

Filet Mignon & Salmon Medallion

Carrot Ginger Custard, Baked Truffle Arancini, Saffron Pancake,
Asparagus, Red Wine Coulis, Shagbark Hickory Syrup

DESSERT

Edelweiss Cake

Vanilla Biscuit, Raspberry Coulis, White Chocolate Mousse,
Crunchy Hazelnut Praline, Raspberry Glaze

FINALE

Chocolate Covered Strawberry with Macaroon and Coffee Service

