**Valentine’s Day Special Menu**

**Jumbo Shrimp Cocktail** Bloody Mary Cocktail Sauce.

**Brussel Sprouts** GFDried Pineapple, Country Ham, Maple-Mustard Dressing.

**Deep Fried Deviled Eggs** VTennessee Goat Cheese and Spiced Cherry Jam.

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**Carrot-Ginger Bisque**

**Tavern Greens** GF, VToasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing.

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**Raspberry - Champagne Sorbet** **Cocktail**

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**Filet Mignon** GF8 oz. Chargrilled Angus Beef Tenderloin, Crispy Fingerling Potatoes, French Beans, and Herb Compound Butter.

**Coq au Vin** GF Red Wine Braised Chicken with Bacon, Mushrooms, and Pearl Onions, Haricot Verts, Whipped Potatoes.

**Pan Seared Halibut** GF Grilled Asparagus, and Roasted Corn & Saffron Risotto, and Chili Oil.

**Butternut & Wild Mushroom Risotto** GF, VShiitake and Oyster Mushrooms, Butternut Squash, Curly Kale, Kenny’s Asiago.

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**Dark Chocolate Torte** Chocolate Cake with Dulce de Leche, Fresh Raspberries, and Whipped Cream.

**New York Style Cheesecake**  with Blueberry – Lavender Compote and Whipped Cream.