

## Valentine's Day Dinner Menu Made with Love 2021

*Date: Sunday Evening, February 14*

*Hours: 3-8 Price: \$60 per person plus sales tax and gratuity*

*Call restaurant only for reservations 860-875-7244*

*Full Bar Available*

### Hors d' oeuvres

Cupid's Quaff ~ Champagne and Chambord with a Fresh Raspberry  
Cucumber & Herbed Cream Cheese Canapé

### Appetizers (Choice of 1)

Lobster & Crab Cake with Mango Avocado Salsa  
Toasted Almond & Gorgonzola filled Mushroom Caps  
Roasted Garlic, Port and Rosemary infused Grapes & Brie Costini  
Applewood Smoked Bacon wrapped Sea Scallops

### Salad with Fresh Baked Anadama Roll with Honey Butter

Baby Field Greens with Fresh Strawberries, English Cucumber,  
Scallions, Toasted Sunflower Seeds in a Dark Balsamic Vinaigrette

### Main Entrees (Choice of 1)

Filet Mignon Monet ~ Tenderloin of Beef filled w/ Wilted Spinach and Vermont Cheddar  
And topped with Wild Mushroom Sherry Crème

Pan Seared Breast of Duckling with an Apricot Rosemary Chutney

Lime & Cumin Seared Sea Scallops over Spiced Black Bean Puree  
With a Sweet Corn Cilantro Salsa

Half a Rack of Australian Grass Fed Lamb Chops  
in a Minted Tea Au Jus

Crab & Lobster Baked Stuffed Shrimp

Almond Encrusted Salmon Filet topped with a Pear Frangelico Crème

### Sweet Endings served with Coffee or Tea

Assorted Dark & Milk Chocolate Dipped Strawberries  
House Made Assorted Chocolates