

Valentine's Day Dinner Menu Made with Love 2025

Date: Friday Evening, February 14 Time: 5pm-8:30

*Price: \$75 per person plus sales tax and gratuity
(Please Allow 2 Hours Dining Time)*

Call Monet's Table directly to book` at 860-875-7244

Hors d' oeuvres

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

Appetizers (Choice of 1)

Additional Appetizer \$10 each

Lobster & Crab Cake with Mango Avocado Salsa
Toasted Almond & Gorgonzola filled Mushroom Caps
Roasted Garlic, Port and Rosemary infused Grapes & Brie Crostini
Asparagus wrapped in Prosciutto with Fresh Melon and Mozzarella

Salad with Fresh Baked Anadama Roll with Honey Butter

Baby Field Greens with Fresh Strawberries, Shaved White Chocolate,
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

Crab & Lobster Baked Stuffed Shrimp

Toasted Almond crusted Grilled Salmon Filet topped with a Pear Frangelico Crème

Sweet Endings served with Coffee or Tea

Assorted Dark & Milk Chocolate Dipped Strawberries