Valentine's Day Dinner Menu Made with Love 2026

Date: *Saturday Evening, February 14* ***Time:*** *5pm-8pm*
Price: *$80 per person plus sales tax and gratuity*
(Please Allow 1.5 Hours Dining Time for 1st seating, 2 Hours for 2nd Seating))
Call Monet's Table directly to book` at 860-875-7244

Hors d' oeuvres

Cupid's Quaff ~ Champagne and Chambord with a Fresh Raspberry
Apple Lavender Chutney with Artisan Cheeses

Appetizers (Choice of 1)

Additional Appetizer $12 each

Lobster & Crab Cake with Mango Avocado Salsa
Toasted Almond & Gorgonzola filled Mushroom Caps
Chilled Shrimp Poached in Citrus & Bay Leaves with Tomato, Lemon, Caper Relish
Grilled Eggplant Roll with Smoked Mozzarella and Basil Ricotta over Tomato Ragout
Prosciutto, Melted Brie and Fig Confit Crostini

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

Half Rack of Lamb in a Peppermint Tea Au Jus

Crab & Lobster stuffed Wild Caught Sole with Béchamel

Herbs de Provence rubbed Grilled Salmon Filet topped with a Hollandaise

Sweet Endings served with Coffee or Tea

Assorted Dark & Milk Chocolate Dipped Strawberries