

Valentines Menu 37.50

Lobster Bisque garnished with chives

Organic greens, fresh raspberries, toasted almonds, crumbled gorgonzola cheese, tossed with maple white balsamic vinaigrette

Entrees

PECAN CRUSTED SALMON

Salmon fillet topped with Riesling wine sauce, vegetable du jour, truffled whipped potatoes

Suggested Wine: Klein Riesling

STEAK OSCAR

Steak topped with crabmeat and béarnaise sauce, truffled whipped potatoes, vegetable du jour

Suggested Wine: Cellers Baronía del Montsant, Spain

WILD MUSHROOM RAVIOLI

House made ravioli, roasted tomato basil sauce, grana padano

Suggested Wine: Saleggi Merlot Ticino

CHICKEN WITH WILD MUSHROOM SAUCE

Chicken breast topped with wild mushroom sauce, served with truffled mashed potatoes and vegetable du jour

Suggested Wine: Gebr Ludwig Ritsch Kabinett

Dessert

KNOCKS CHOCOLATES

CHOCOLATE GANACHE CAKE

Semi sweet flourless chocolate torte, baked slowly for a dense fudge like taste, drizzled with dark chocolate ganache, garnished with fresh raspberries