



VALENTINE'S DAY MENU

APPETIZERS

FOIE GRAS TORCHON

rosemary focaccia crostini, apple slaw, almond puree

CHILLED POACHED LOBSTER SALAD

baby shrimp, blood orange segments, baby turnips, citrus aioli

SALAD

ALLURING GREENS

tender greens, shaved manchego cheese, pinenut,
heirloom tomato, roasted mushrooms, strawberries vinaigrette

INTERMEZZO

ROASTED BEET SOUP

crème fraîche, carrot chips

ENTRÉES

BACON FILET

caramelized onions and spinach, gratin potato, grape and fig demi

GRILLED VEAL CHOP

roasted red potato, sautéed kale, wild mushroom sauce

ROASTED BREAST OF CHICKEN

filled with boursin cheese, pesto and olive couscous, carnival cauliflower, pan sauce

PAN SEARED WILD STRIPED BASS

white bean and black eye pea succotash, sautéed fingerling potato,
lemon-butter with pomegranate

DESSERT

LUSCIOUS DUO

mini mocha chocolate cake and frozen chambord soufflé



Lanier/Islands