

VALENTINE'S DAY PRIX FIXE MENU

FIRST COURSE

CLASSIC GERMAN GRUYÈRE FONDUE SERVED WITH PRETZEL BITES,
PUMPERNICKEL BREAD, BROCCOLI, & APPLE SLICES

SECOND COURSE SELECTIONS

MINI CRAB CAKES

HOUSE-MADE CRAB CAKES WITH REMOULADE SAUCE & FRESH SLAW

PORTOBELLO NAPOLEON

LAYERED PORTOBELLO MUSHROOM, SPINACH, SLICED TOMATO, GOAT CHEESE,
MOZZARELLA, & BASIL OIL

CHARCUTERIE BOARD

SERVED WITH SPECK, CAPOCOLLO, SMOKED CHEESE, GRUYERE, & A PRETZEL STICK

ENTREE COURSE SELECTIONS

6 OZ LOBSTER TAIL

SERVED WITH MASHED POTATOES, SPINACH, & BÉARNAISE SAUCE (+\$12)

ROULADEN

CLASSIC GERMAN ROLLED FLANK STEAK FILLED WITH BACON, PICKLE, & MUSTARD,
BRAISED UNTIL FORK-TENDER IN SAVORY ROULADEN GRAVY
& PAIRED WITH POTATO DUMPLINGS

FRENCH CHICKEN BREAST

SERVED WITH MASHED POTATOES, ASPARAGUS, & A WHITE WINE SAGE SAUCE

WILD MUSHROOM RISOTTO [V]

MADE WITH WILD MUSHROOMS, TOPPED WITH SHAVED PARMESAN CHEESE,
TRUFFLE OIL, & BLACK SUMMER TRUFFLES

DESSERT SELECTIONS

CHOCOLATE FONDUE FOR TWO

SERVED WITH STRAWBERRIES, BANANAS, POUND CAKE, & PRETZEL BITES

CHOCOLATE LAVA CAKE

CRÈME BRÛLÉE CHEESECAKE