

♡ VALENTINE'S DINNER ♡

5:00pm - 10:00pm | \$99 Adults | A Complimentary Glass of Sparkling Wine Toast

FIRST COURSE

Brasstown Beef Carpaccio

Arugula, Parmigiano-Reggiano, Fried Capers, Lusty Monk Aioli

Chilled Shellfish Cocktail

Crab and Lobster Salad, Jumbo Shrimp, Horseradish Vinaigrette

Oysters on the Half Shell

Bloody Mary Granite, Fresh Lemon

Four Cheese Ravioli

Exotic Mushrooms, Baby Kale, Brown Butter Cream, Perigord Truffle

SECOND COURSE

Chowder

Maine Lobster, Shrimp, Crab, Fresh Herbs

Baby Kale & Fennel

Candied Kumquats, Walnuts, NC Goat's Cheese, Tarragon-Citrus Vinaigrette

Baby Romaine

Roasted Garlic Croutons, Parmigiano-Reggiano Crips, Fresh Anchovy, Caesar Vinaigrette

Roasted Pear & Endive

Local Baby Greens, Belgian Endive, Blue Cheese, Candied Pecans
Macerated Cranberries, Hazelnut Vinaigrette

ENTREE COURSE

Petite Filet & Lobster

5oz Angus Filet and Beer Battered Lobster, Yukon Gold Mash, Broccolini, Bernaise

Faroe Island Salmon

Saffron Risotto, Grilled Asparagus, Herb Puree

Cabernet Cured Venison

Sweet Potato Puree, Broccolini, Crispy Root Chips, Huckleberry Vin Cotto

Seared Jumbo Scallops

Truffled Cauliflower Puree, Charred Broccolini, Shaved Iberico Ham, Sherry Butter

Brasstown Beef Rib-Eye

Skillet Mac & Cheese, Pink Peppercorn Steak Sauce

DESSERT COURSE

Red Stag Velvet Cake

White Chocolate, Fudge, Cream Cheese Mousse

Chocolate Cream Bar

Decadent Brownie, Chocolate Cream, Strawberry Gel

Lemon Pudding Cake

Lemon Curd, Fresh Berries, Milk Crumbs

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

