



## VALENTINE'S DAY 2019

### APPETIZER

#### **Mixed Greens**

Mixed Greens, Champagne Vinaigrette, Vermont Chevre, Prosciutto, Heirloom Cherry Tomatoes, Shaved Heirloom Carrots

### ENTRÉE FOR TWO

#### **Surf and Turf**

16 oz. Striploin and Maine Lobster, Crispy Fingerlings, Vegetable Lyonnaise, Blue Cheese Cream and Drawn Butter

### DESSERT

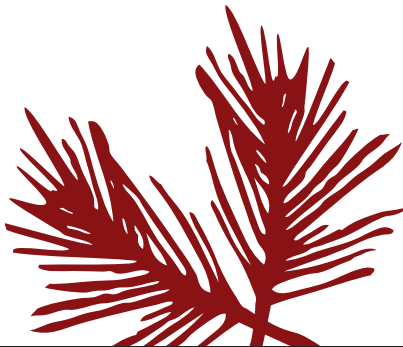
#### **Poached Pear**

Chilled Poached Pear, Champagne Granite, Caramel Pop Rocks

83+ for two people



Executive Chef **ADAM NOE**  
Sous Chef **ANDREW LENENTINE**



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices are subject to either a 9% Vermont State Meals Tax & 1% Local Tax or 10% Vermont State Beverage Tax & 1% Local Tax. A 20% Gratuity will be added to parties of 6 or more and/or all Meal Plans.