

SOUP OR SALAD

Choice of one:

Roasted Beet Soup

Creme fraiche and micro celery

Strawberry Fields Salad

Fresh strawberries, baby arugula, goat cheese, toasted almonds, strawberry vinaigrette and hibiscus crystals

STARTERS

Choice of one:

Lobster Risotto

Lobster knuckle and claws with creamy arborio rice

Artichokes Francese

Artichoke cooked in a lemon butter sauce

Hawk's Nest

Shredded potato topped with beef tenderloin medallions, mushrooms and a beef demi glaze

ENTREÉS

Choice of one:

Sweet Potato-Crusted Grouper

with broccolini, blistered cherry tomatoes and romesco sauce

Rack of Lamb

with root vegetable hash and raspberry sauce

Filet Mignon

with red wine demi glaze, broccolini and a parsnip pureé

Fresh Potato Gnocchi

with sage, goat cheese and a brown butter sauce

DESSERT

Choice of one:

NY Cheesecake

7 Layer Chocolate Cake

Cocktail or Wine Pairings | \$40 per person

COCKTAIL PAIRINGS

SOUP OR SALAD COURSE

Strawberry Elderflower Spritz with freshly muddled strawberries

APPETIZER COURSE

Family Vacation

with Hendricks Gin, rosemary syrup, fresh lemon juice and pama pomegranate liqueur

ENTREÉS

Winter Spice Old Fashion

with bourbon, winter spice syrup, orange bitters, seared orange peel and luxardo cherry

DESSERT COURSE

Framboise Hot Cocoa

hot chocolate, raspberry liqueur, chocolate cream liqueur, whipped cream and chocolate shavings

WINE PAIRINGS

SOUP OR SALAD COURSE

Hess Vineyards Shirtail Ranches Chardonnay

APPETIZER COURSE

Barone Ricasoli Chianti Classico

ENTREÉS

Oberon Cabernet Sauvignon

DESSERT COURSE

Tawny Port Wine

Happy Valentine's Day! from your friends at Mountain Creek