

valentine's menu

OPEN RESERVATIONS STARTING AT 5PM

\$50 PER PERSON

plus taxes and gratuity

(gf) gluten free (v) vegetarian

APPETIZERS

(choice of one)

Mulled Poached Pear & Cranberry Salad

Arugula/Sugar & Spice Walnuts/Feta Cheese/Balsamic Dressing (gf) (v)

OR

Chef Tiffany's House-made Soup

White Bean/Sauteed Kale/Sundried Tomato/ Fresh Basil (gf) (v)

OR

Mushroom & Arugula Toast

Olive Oil/Caramelized Onion/ Tarragon/Grainy Mustard (v)

MAINS

(choice of one)

8 oz. Grilled Ribeye Steak

Molasses & Bourbon Glaze/Butter & Herb-Whipped Potato/Asparagus & Red Pepper Broth (gf)

OR

Pan Seared 6oz. Salmon

Coconut Basmati Rice/Root Vegetable/Lime Butter (gf)

OR

Date & Prosciutto Chicken Supreme

Goat Cheese Polenta/Brown Sugar Sweet Potato (gf)

OR

Spinach & Butternut Squash Lasagna

Creamy Béchamel/Ricotta Cheese/ Brie Cheese/Mozzarella Cheese
served with herb & garlic bread (v)

DESSERT

(choice of one)

Molten Chocolate Cake

Served with Caramel & Pecan Ice Cream

OR

Strawberry Mousse Trifle

Served with Chocolate Peppermint Patties

(gf options available for both desserts)

M
MAVOR'S