



Valentine's Day 2019

\$45 per person

choose one selection from each course

first course

BEET SALAD

organic arugula, baby red and gold beets, fried goat cheese fritters,
bacon-apricot jam, white balsamic vinaigrette

CAESAR SALAD

local GA baby kale, herb croutons, parmesan crisps, house-made caesar dressing

FRIED BRUSSELS SPROUTS

lemon-caper aioli

SALT & PEPPER CALAMARI

thai chili pesto, ginger aioli

second course

PAN-SEARED DUCK BREAST

apple cider vinegar-braised brussels sprouts, exotic mushrooms, pan jus

FARROTTO

roasted acorn squash, yellow squash, zucchini, baby kale, white truffle oil

*** optional: add pan-seared salmon or request vegan vegetable stock ***

PAN-SEARED SALMON*

lentils, sunchokes, sun-dried tomato, caper-butter sauce

8oz FILET MIGNON

roasted garlic mashed potatoes, grilled asparagus, herb-red wine demi

BRAISED SHORT RIB

cayenne sweet potatoes, tri-colored carrots

third course

choice of metrotainment bakery desserts:

red velvet cheesecake or chocolate-strawberry mousse cake