



Chef Xavier Deshayes

Valentine's Weekend

Prix Fixe Menu

Four Courses

\$65

First Course

Apple Beet Soup, Creamed Smoked Goat Cheese

Or

Radicchio/Romaine/Candied Pistachio/Sundried Cherries/Honey Mustard Emulsion

Second Course

Exotic Wild Mushrooms / Sauteed Foie Gras / Port Wine Sauce

Third Course

*Butter Poached Maine Lobster
Confit Leeks / Endives/ Lobster Cognac Cream Sauce*

OR

*Seven Hills Beef Tenderloin
Potatoes "Salardaise" Style / Braised Swiss Chard / Pinot Noir Sauce*

"Extend the Romance"

Add

A Cheese Course and Glass of Port for Two - \$20

Haywood's Artisanal Cheese

Dessert

(Included in the 4 Course Experience)

Warm Chocolate Lava Cake, Berries Coulis Sauce

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