



# STIR THINGS UP.

## VALENTINE'S WEEKEND FIVE-COURSE MENU

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### FIRST COURSE

#### Cranberry Walnut Cheddar Cheese Fondue

A blend of Cheddar and Swiss cheeses melted in a hard cider base with shallots, mustard and cranberries. Garnished with chopped walnuts.

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### SECOND COURSE

#### Strawberry Almond Salad

Mixed greens and baby spinach with strawberries, feta cheese and a basil infused balsamic vinaigrette. Garnished with sliced toasted almonds.

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### THIRD COURSE

#### Lemon Sorbet

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### FOURTH COURSE

#### Entrée\*

Centercut filet, lobster tail, Memphis BBQ chicken, teriyaki sirloin, white tiger shrimp, sun dried tomato and Mascarpone cheese raviolis cooked in choice of broth-based cooking style. Served with vegetables and a variety of dipping sauces.

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### FIFTH COURSE

#### Strawberry Mascarpone Shortcake Chocolate Fondue

Creamy white chocolate melted and swirled with Mascarpone cheese and fresh strawberry puree. Topped with a streusel crust.

Each couple will receive a rose and a champagne toast with dessert.

**\$55 Per Person (\$60 on February 14)**

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### LOVE POTIONS

Love Potions are not included in the menu price. See server for more information.

#### PASSIONATE KISS

Feel the spark with SKYY Infusions Passion Fruit vodka, orange, lemon, basil and Cantine Maschio Prosecco Brut.

#### XTC MARTINI

A seductive blend of X-Rated Fusion liqueur, strawberries, lemon and basil topped with a splash of Cantine Maschio Prosecco Brut.

#### EXOTIC MOJITO

X-Rated Fusion liqueur and SKYY Infusions Citrus vodka turn this twist on the classic Mojito into an aphrodisiac!

\*Our Fondue-style service may result in the undercooking of certain ingredients.

Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish or EGGS may increase your RISK for foodborne illness.