

VALENTINE'S DAY PRIX FIXE DINNER

\$82 per person

First Course

SELECT ONE

Boursin-Stuffed Artichoke Hearts

Tender artichoke hearts filled with silky Boursin cheese, delicately finished w/ a bright lemon aioli

Lobster Ravioli

House-crafted lobster ravioli bathed in a rich saffron-infused cream sauce

Second Course

SELECT ONE

Strawberry & Baby Arugula Salad

Sweet strawberries and baby arugula with pickled red onions, candied walnuts, and French feta, tossed in a lemon-thyme vinaigrette

Spring Asparagus, Spinach & Leek Velouté

A velvety purée of seasonal vegetables, accompanied by a lemon ricotta crostini

Main Course

SELECT ONE

Bone-In Center-Cut Pork Chop

Perfectly Seared and Roasted and served with spiced apple chutney and truffled Yukon Gold mashed potatoes

Prosciutto-Wrapped King Salmon

Roasted king salmon wrapped in prosciutto, paired with pearl couscous and a refined seasonal vegetable medley

Linguine & Clams

Fresh clams gently simmered in a white wine-butter sauce with blistered tomatoes and a hint of red pepper, tossed with house linguine

Mary's Airline Chicken Breast

Pan-seared Mary's chicken breast finished with a sherry cream sauce and served alongside Delta asparagus

Dessert

SELECT ONE

Blood Orange Crème Brûlée

Silky vanilla custard infused with blood orange, topped with a perfectly caramelized sugar crust

Warm Chocolate Ganache Brownie

Decadent chocolate brownie finished with whipped cream and fresh strawberries

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