

**Valentine's Day Four-Course Italian Fusion Menu**  
**Wednesday - February 14, 2018**

***First Course***

Lemon Rosemary Braised Chicken  
Parmesan Polenta, Slow Roasted Tomato, Roasted Chicken Jus

or

Farm Fresh Wild Mushroom Risotto  
Peas, Fontina Cheese, Wild Mushroom, Truffle Oil

***Second Course***

Pecan Wood Smoked Pork Belly Salad  
Baby Kale, Orange Coriander Supreme, and Whole Grain Mustard Bacon Vinaigrette

or

• Strawberry Arugula Salad  
Baby Arugula, Ricotta Insalata Cheese, Fresh Strawberries, and Candied Pecans, Champagne  
Spiced Honey Vinaigrette

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***Third Course***

Pan Seared Grouper  
Chopped Butter Poached Lobster, Olive Tapenade, Navy Bean Ragu, Shaved Artichoke Chips,  
Fried Caper Berries

or

Sundried Tomato Mushroom Crusted Beef Tenderloin  
Grilled Filet, Grilled Jumbo Asparagus, Roasted Garlic Herb Roasted Fingerling Potato, and  
Thyme Infused Beef Jus

***Fourth Course***

Chocolate Raspberry Tort, Cherry Wood Smoked Cheese Cake, Medley of Berries with House  
Made Limoncello Zabaglione, and Espresso Cheese with Fig Jam (sample plate of each)

*Rose Hill*