



*The National 5 Course  
Valentine's Dinner*

*(Not including beverages)*

*Amuse-Bouche*

*Chef Selection*

*Chocolate soup*

*Ghirardelli Bittersweet Chocolate, Coffee Liqueur, Served Warm,  
Topped with Fruit Salsa and a touch of Whipped Cream*

*Duck Confit Salad*

*Served with Baby Spinach, Orange Segments, Bermuda Onions,  
and Cranberries tossed in a Raspberry Vinaigrette*

*Chefs Wine Suggestion - Velvet White Sangiovese \$10*

*Choice of*

*Seared Filet Mignon and Lobster - \$85 pp*

*Served on a bed of Roasted Fingerling Potatoes, Roasted Vegetable  
With a Merlot - Raspberry Sauce.*

*Chefs Wine Suggestion - Barbera \$10*

*Napoleon - \$65 pp*

*Portabello mushroom, Heirloom Tomato, Roasted Pepper,*

*Fresh Mozzarella and Basil*

*Chefs Wine Suggestion - Primitivo \$10*

*Chocolate Lava Cake*

*Warm Luscious Molten Chocolate Center*

*Chefs Wine Suggestion - Primitivo Dessert Wine \$6*

*Wine Suggestions By*

*Arthur Michael Winery*