Valentine's Day 2017

Polage de Torlue Snapping turtle soup with sherry and chopped egg

Marinated Mushroom and Field Green Salad

Sesame marinated crimini mushrooms, field greens, fresh herbs and scallions with sesame soy vinaigrette

Pork Shank Osso Bucco Slow braised pork shanks in hearty glace de veaux

Slow Roasted Prime of Beef Slow roasted rib of beef served with au jus, horseradish cream, truffled mustard

Salmon Horentine Fresh side of salmon roasted with creamed baby spinach and wrapped in a puff pastry crust

Greamed Spinach and Artichoke

Hassleback Potatoes

Seasonal Vegetable Melange

Sauteed Asparagus with White Balsamic

Sweet Potato Ravioli With pecans and Steen's beurre noisette

Marscapone Polenta

Bread Pudding

A New Orleans soufflé of La Louisiane French bread in rich custard with white chocolate chips and vanilla Bourbon milk punch

Tiramisu

Assorted Mini Desserts

Fresh Made Rolls from La Louisiane Bakery

Community Coffee and Iced Tea included