

VALENTINE'S DAY DINNER FOR TWO

FRIDAY, FEBRUARY 14TH | 4:00 PM - 11:00 PM THE RESTAURANT AT THE SOUTH COURSE

FIRST COURSE

East Coast Lobster Cake

Pan seared with smokey white balsamic dressed greens and citrus aioli

Calamari

Flash fried topped with spicy citrus remoulade

Arancini

Fontina, pecorino Romano and mozzarella cheeses with fennel bulb served with sun-dried tomato pesto

SECOND COURSE

16 oz Porterhouse

Roasted Brussels sprouts and loaded baked potato

Cedar Plank Whitefish

Primavera risotto and citrus beurre-blanc

Surf and Turf

North Atlantic lobster tail, beef tenderloin with grilled asparagus, compound butter and dauphinois potato

THIRD COURSE

Blueberry White Chocolate Macadamia Nut Bread Pudding
Served ala mode

Almond Joy Crème Brûlée

Raspberry Mint Dark Chocolate Cheesecake

