



# Valentine's Day Dinner

## Starter

### Sweet Mixed Greens

crumbled goat cheese, candied pecans  
roasted beets, mandarin oranges paired with a huckleberry vinaigrette

## Appetizer

### Baked Brie For Two

served with macerated berries, fig jam and toasted crostini

## Entrees

### Macadamia Nut Crusted Draper Valley Chicken

finished with a savory mango chutney orange blossom honey gastrique & roasted garlic mashed potato.

### Rosemary Crusted Prime Rib

served with grilled asparagus, roasted garlic mashed potatoes & herb au jus

### Crab Stuffed Shrimp

red crab, fresh basil, parmesan cheese garlic and shallots served atop white tiger shrimp & finished with dry vermouth sweet butter snipped chives & roasted garlic mashed potatoes

### Parmesan Crusted Halibut

served with a sundried tomato and artichoke heart pesto & pancetta bacon and spinach risotto

### Pan Seared Salmon

finished with a black bean, pancetta bacon roasted corn pepper sweet potato succotash  
chipotle crème fraiche

## Dessert

### White Chocolate Strawberry Mousse Torte

topped with fresh whipped cream & raspberry sauce

