

Amuse:

tomato | basil | garlic | balsamic "pearl" | evo powder

**THE CHALKBOARD** Valentine's Menu 2018

"Food is symbolic of love when words are inadequate" ~ Alan D. Wolfelt

Soup or Salad:

Choice of One:

roasted tomato and basil soup topped with house croutons

tossed arugula salad with beets, blue cheese, pine nuts and a citrus vinaigrette

Entrees:

**Herbed bone-in Chicken Breast**

roasted cauliflower florets, haricot verts, topped with a dijon cream \$60

**6oz Prime Filet**

roasted potatoes, pearl onions and a veal demi glaze \$80

add: black truffle chef's butter \$10

**Market Fish**

whipped potatoes, asparagus and a lemon caper cream sauce \$70

**Oven-Roasted Beef Wellington**

puff pastry, savory pâté, dijon, duxelles, haricot vert, tomato jam, whipped potatoes,

veal demi glaze \$85

Dessert:

Choice of One:

flourless chocolate torte with white chocolate and berries

vanilla crème brulee with whip cream and berries

**Executive Chef Roque Heidler**

**Sous Chef Ray Walters**