

Amuse:

Strawberry | Champagne Gel

**THE CHALKBOARD** Valentine's Menu 2019

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

Soup or Salad:

Choice of One:

Frisée Salad | Apple | Bacon | Beet | Grapefruit Vinaigrette

Shrimp & Lobster Bisque | Charcoal Tuile

Entrees:

Choice of One

**Pan Roasted Herbed bone-in Chicken Breast**

roasted cauliflower florets and red pepper, topped with Champagne cream \$60

**8oz Prime Filet**

roasted potatoes, bacon fat pearl onions and a veal demi glaze \$85

**Pan Seared Chilean Sea Bass**

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:

Chocolate Ganache | Chocolate Mousse | Gold Flake

Crème Fresh Cheese Cake | Raspberry Melba | Whip Cream

**Executive Chef Roque Heidler**

**Sous Chef Daniel Gibb**