

Le Jeune Chef Valentine's Menu

Appetizer

(choose 1 to share)

We go together like...

Bruschetta Trio

*Prosciutto, Fig Jam, Herb Mascarpone
Tomato, Basil, Fresh Mozzarella, Balsamic Reduction
Marinated Strawberries, Lemon Ricotta, Mint, Honey*

Pizza and Beer

Hearth fired lobster roll pizza with Yuengling crust, lemon- garlic butter, celery, onion, fontina blend

Crab and Artichoke Dip

Jumbo Lump Crab, Sauteed Artichokes, Fresh Herbs, Old Bay, Bagel Chips

Soup

(choose 1)

French Onion Gnocchi

Classic French onion soup with tender Italian potato gnocchi

Roasted Red Pepper and Shrimp Bisque

Fire roasted red bell peppers, Gulf Shrimp, Crème Fraiche, Herb Croutons

Salad

(choose 1)

Chocolate and Mixed Berry

*House greens, Goat Cheese, raspberries, blueberries, strawberries, toasted walnuts, and
chocolate balsamic vinaigrette*

Prosciutto Pear

Prosciutto, port wine poached pears, spinach, arugula, crispy parsnip ribbons, and wine vinaigrette

Entrée

(choose 1)

Mushroom Peppercorn Filet Mignon

*Grilled beef tenderloin, mushroom peppercorn demi-glace, garlic chive mashed potatoes,
grilled lemon butter broccolini, and crispy onions*

Salmon Wellington

*Seared salmon with a creamy garlic leek filling wrapped in a flaky buttery pastry, whole grain mustard,
lemon, and dill sauce, grilled asparagus, and cuir de tomate*

Wild Mushroom Sherry Chicken

Creamy walnut pesto risotto, green beans, parmesan crisp, toasted walnuts

Seafood Alfredo

*Lobster, scallops, shrimp, House-made Fettuccini, sundried tomato alfredo,
blistered grape tomatoes, spinach, and crispy basil*

Dessert

(choose 1 to share)

We go together like...

Cookies and Cream

*Cookies N' Cream Blondie Sundae
Oreo Blondie Ice Cream Sundae with Warm Chocolate Sauce, Chantilly Cream and Crushed Oreo Pieces*

Chocolate and Raspberry

*Chocolate Raspberry Lava Cake
Dark Chocolate Lava Cake Filled with Raspberry Chocolate Fudge, Chantilly Cream and a Raspberry Port Sauce*

Drunk and Disorderly

*B-52 Mousse Torte
Whiskey Brownie Layer Topped with a Kahlua and Baileys Mousse Filling Topped with Grand Marnier Gelee*

Menu subject to change to ensure the freshest ingredients possible

\$75. per person, with wine flight, all inclusive \$60. per person, without wine flight, all inclusive