

# *Valentine's Day Buffet 2023*

## *Starters*

*Strawberry and Arugula Salad*  
*Iceberg Salad with Smoked Gouda and Cashews*  
*Romaine and Miso Ginger Salad*  
*Imported & Domestic Cheeses with Heritage Crackers and Fruit*  
*Lobster Bisque*

## *Seafood Station*

*Oysters on the Half Shell*  
*Seafood Salad*  
*House Smoked Salmon with Traditional Accompaniments*  
*Slow Poached Peel and Eat Gulf Shrimp*

## *Carving Station*

*Black Pepper and Sea Salt Cured Roasted Tenderloin of Beef*

## *Entrees*

*Butter Braised Chicken with Yellow Tomato Ragout*  
*Lobster and Wild Mushroom Risotto*  
*Potatoes Dauphinoise with Fresh Horseradish and Thyme*  
*Five Cheese Ravioli Tossed with Basil and Garlic*  
*Seasonal Vegetable Medley*  
*Roasted Asparagus with Spiced Honey*

## *Deserts*

*Traditional Seasonal Cakes & Pies*  
*Frangelico Mousse*  
*Chocolate covered Strawberries*  
*Warm Bread Pudding with Bourbon Sauce*  
*Green Apple and Carmel Crisp*  
*Vanilla Ice Cream*



*Adults \$47.95 per person*  
*February 14, 2023*  
*Seating's available from 5pm – 9pm*  
*Advance Reservations Strongly Recommended*  
*706-379-4617*

