

A PLANT N' PLATE COMPANY

\$55+GRATUITY PER PERSON **DINING RESERVATIONS REQUIRED**

1st Course

choose one:

Shrimp & Crab Bisque

Rich creamy broth, baby shrimp & crab.

Balsamic Strawberry Goat Cheese Salad

Glazed strawberries, spinach, and crispy onions tossed in balsamic vinaigrette. Topped with goat cheese along with crostini.

2n Course

choose one:

Peppercorn Striploin

Perfectly seasoned striploin with a wild mushroom demi-glace, served alongside whipped garlic potatoes.

Herb Basted Chicken Supreme

Tender chicken supreme infused with rose tomato spinach cream, paired with parmesan-roasted baby red potatoes.

Panko Crusted Salmon

Crisp panko-coated salmon served with a zesty dill aioli and bright citrus risotto.

Dessert

Warm Fudge Brownie

Decadent fudge brownie paired with hazelnut chocolate pastry, crème anglaise & strawberry Coulis.



Valentines Y)ay

3-Course Dining Menu