

~ The Front Porch ~

Valentine's Day Menu 2018

Appetizers

♥ Fried Goat Cheese & Apple Chips ♥

Baked Apple Chips topped with Fried Herbed Goat Cheese and a Cranberry-Ginger Drizzle **GF**

♥ Stacked Tuna Tar Tar ♥

Chopped Sushi-Grade Tuna with Grilled Scallions, Toasted Black & White Sesame Seeds and Pickled Ginger topped with a Wasabi Foam. Served with Wonton Triangles and a Soy Sauce Reduction **GF**

♥ Grilled Flank Steak Bruschetta ♥

Grilled Baguette Slices topped with Marinated Flank Steak, Fresh Tomatoes and Diced Onions

Salad

♥ Front Porch Salad ♥

Fresh Mixed Greens topped with Spiced Pecans, Applewood-Smoked Bacon Bits, Diced Tomatoes & Chopped Hard-Boiled Egg **GF**

♥ Grilled Romaine Hearts ♥

Pan-Seared Eggplant over Grilled Romaine Hearts topped with Caesar Pesto and Grated Parmesan

♥ Lobster Shrimp Bisque ♥

Sherry & Cream Bisque with Cold-Water Lobster Tail **GF**

Entrées

♥ Smoked Apple Pork Chop ♥

Slow-Smoked Bone-In Frenched Pork Chop crusted in Cinnamon Sugar seasoning, Char-Grilled & topped with a Bourbon Apple Glaze. Served with Mashed Butternut Squash and Brown Sugar Bacon-Wrapped Asparagus **GF**

♥ Petite Filet and Seared Scallop ♥

6oz Hand-Cut Grilled Filet Mignon over a Butternut Squash Purée topped with Mushroom Veal Demi Glaze and a Pan-Seared Diver Scallop. Served with Brown Sugar Bacon-Wrapped Asparagus **GF**

♥ Lemon Cream Seabass ♥

4oz Seabass Filet with a Lemon Cream Beurre Blanc over a Smoked Tomato Farro Salad. Served with Brown Sugar Bacon-Wrapped Asparagus **GF**

♥ Lobster Ravioli ♥

Fried 3-Cheese Ravioli breaded in Panko and Parmesan with a Lemon Ricotta Cheese Alfredo Sauce and topped with Chopped Cold-Water Lobster Tail

♥ Grilled Chili Verde Cauliflower Steak ♥

Marinated Chili Verde Cauliflower Steak, Char Grilled, served over a bed of Cilantro Lime Rice and Apple Cider Black Beans **GF**

Dessert

♥ Champagne Sponge Cake ♥

Served over a Tart Raspberry Curd with Fresh Berries and an Almond Granola Crumble. Accompanied by Vanilla Mascarpone Cream

♥ Hazelnut Truffle Tort ♥

Served on Vanilla Pastry Cream with Fudge Brownie Bits, Candied Hazelnut and Salted Caramel Ice Cream **GF**

*Service will consist of 1 shared appetizer per couple, choice of salad, entrée & dessert  
\$60 / Per Person*