



2018 Valentine's Dinner Menu

1st Course

- ♥ Choice of House, Caesar or Spinach Salad; *OR*
- ♥ Soups – Crab Bisque, or Wild Mushroom & Asparagus

2nd Course ~ Choice of Appetizers

- ♥ Bacon Wrapped Goat Cheese Stuffed Dates
w/ Leek Jam & Fresh Lime;
- ♥ Panko Fried Oysters w/Frissee, Cucumber, Lemon Buttermilk
Vinaigrette & Chive Oil; *OR*
- ♥ Warm Brie w/Fresh Berries, Almonds & Honey, served w/
Toasted Baguette

3^d Course – Choice of Entrees

- ♥ Pan Seared Sea Scallops in Puffed Pastry w/ Sautéed
Spinach & Saffron Cream
- ♥ Grilled Filet Mignon w/ Country Mashed, Smoked Peppers &
Oyster Mushroom Demi
- ♥ One-Half Roasted Boneless Duck, Sweet Potato Puree, Sautéed
Swiss Chard & w/ Herb Duck Jus
- ♥ Slow Roasted Cauliflower, Braised Lentils, Fire Roasted
Tomatoes, Crispy Shallots

4th Course

- ♥ Choice of Desserts & *Sparkling Champagne Toast*

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