

Valentine's Dinner

February 14th

5pm - 9pm

First Course

Appetizer Trio Plate
Adult Candy, Smoked Salmon Canapés &
Stuffed Mushroom

Second Course

Tomato Bisque

Third Course

Spinach & Strawberry Salad
w/ Bleu Cheese Crumbles, Walnuts &
Champagne Vinaigrette

Fourth Course

Filet Mignon with Seared Scallops
or
Elk Tenderloin
or
Filet of Branzino

Fifth Course

Crème brûlée or Flourless Chocolate Torte

\$95 per person

Does not include Tip or Tax

Vegetarian/Vegan options available with advanced notice

Call (970) 375-7170 for Reservations

