

Spring Mill Café



VALENTINE'S DAY 2019

FIVE COURSES

\$90/Person

Plus 6% tax & 20% gratuity

FIRST COURSE

HEARTS OF PALM SOUP WITH A BEET REDUCTION

SECOND COURSE

OYSTERS ON THE HALF SHELL WITH CHAMPAGNE, RASPBERRY MIGNONETTE

OR

SEARED DUCK BREAST WITH A CITRUS, GRAND MARNIER REDUCTION

THIRD COURSE

FILET MIGNON WITH COGNAC CREAM

OR

LAMB RACK WITH A SAFFRON BÉARNAISE

OR

WILD BASS FILLET WITH SHELLFISH RISOTTO

FOURTH COURSE

CHEESE COURSE

PAIRED WITH A GLASS OF LOIRE VALLEY CRÉMANT

FIFTH COURSE

CHOICE OF DESSERTS

COFFEE OR TEA

Vegetarian options available upon request.