

# *Valentine's Day at Adair*

**4-Course Dinner \$69 per person**

*(not including tax, beverages or gratuity)*

## *First Course Choices*

*(Please Choose One)*

### ***Roasted Carrot and Ginger Soup***

### ***Winter Melon and Roasted Beet Salad***

Served atop arugula greens with pickled red onion and fire roasted tomato vinaigrette

## *Second Course Choices*

*(Please Choose One)*

### ***Wild Mushroom Strudel (Vegetarian)***

A blend of wild mushroom sautéed with garlic, butter, cream, and sherry combined with Boursin cheese wrapped in phyllo drizzled with a lemon hollandaise sauce

### ***Seafood Cakes***

Pan fried shrimp, scallops, crab and haddock combined with old bay, egg, and panko bread crumbs served with a spicy remoulade sauce

## *Third Course Choices*

*All dinners served with red skin mashed potatoes and warm crusty bread*

### ***Filet Au Poivre***

*Tender hand-cut beef tenderloin pressed in cracked black pepper corns and pan seared served with a bourbon Dijon cream sauce*

### ***Stuffed Lobster Tail***

*Large Maine lobster tail topped with our house made seafood stuffing and served with drawn butter*

### ***Vegetable Napoleon (Vegetarian)***

*Grilled squash, peppers and eggplant baked in puff pastry triangles stacked high and topped with a red and yellow bell pepper coulis sauce*

## *Fourth Course Choices*

***Flourless Chocolate Cake or Cherry Cheesecake***

*Happy Valentine's Day*