



Valentine's Day at Adair



WITH CHEF LEARNED

First Course Offerings

Grilled Moroccan Meatballs

Angus beef and warm spices, served in lettuce cups with Greek yogurt drizzle

Chilled Rare Ahi Tuna

Sliced and served with sesame rice and wasabi aioli

Baked Mini Brie en Croute

Wrapped in phyllo with toasted baguette and fresh raspberries

Second Course

Adair House Salad and Fresh Baked Bread

Main Course Offerings

Mushroom Crusted Beef Tenderloin

Red wine gastrique, Duchesse potatoes

Grilled Swordfish Steak

Smokey Jasmine rice, citrus butter

Grilled Chicken Piccata

Lemon marinated breast over linguini with caramelized onions

Coffee Rubbed Rack of Lamb

Roasted fingerling potatoes, port wine demi

Porcini and Wild Mushroom Ravioli

Cabot sharp cheddar cream, sauteed spinach

All entrees include Chef's vegetable du jour

Dessert Course Offerings

Chocolate Fondue for Two

Served with fresh fruit and pound cake

Kenny's Famous Cheesecake

Chocolate, caramel, or strawberry sauce

Affogato al Caffè

A generous scoop of rich vanilla ice cream "drowned" in a shot of espresso

Flourless Chocolate Cake

Raspberry compote

White Chocolate Strawberry Layer Cake (GF)

White chocolate butter cream, strawberry sauce

Espresso (2oz) \$5

Cappuccino \$6

