

Valentine's MENU



STARTERS

French Onion Soup

3 Types of onion with beef and chicken
broth, toasted crouton & melted
Gruyere

Chefs Wine Recommendation ~ Talbott Pinot Noir

Chilled Smoked Duck Breast

Sliced over wild rice salad; served with
blueberry gastrique

*Chefs Wine Recommendation ~ Ghost Pines
Merlot*

Baked Brie en Croute

Wrapped in phyllo, with crusty baguette
and candied pecans

*Chefs Wine Recommendation ~ J Vineyards
Chardonnay*

Adair Lobster Toasts

Warm Pernod-spiked lobster pieces toasted with
sauteed spinach & onions, served on grilled
baguettes with melted Fontina Cheese

Chefs Wine Recommendation ~ Tramari Rose`

ADAIR HOUSE SALAD

&

HOUSEMADE BREAD

ENTREES

Pan Seared Steak Diane

Thin slices of beef tenderloin in a creamy
sauce with cognac & a touch of whole grain
mustard, Duchesse potatoes

*Chefs Wine Recommendation ~ Trapiche Broquel
Malbec*

Honey Marinated Rack of Lamb

Roasted fingerling potatoes,
fresh mint sauce

*Chefs Wine Recommendation ~ Jermann Pinot
Grigio*

Wild Mushroom Risotto with Grilled Vegetables

Shaved parmesan cheese & fresh basil

*Chefs Wine Recommendation ~ Harken
Chardonnay*

Grilled Ahi Tuna Steak

Served over sesame scallion rice, topped
with pineapple chipotle relish

*Chefs Wine Recommendation ~ Saint Clair
Sauvignon Blanc*

Sauteed Chicken Saltimbocca

Topped with prosciutto, spinach & fresh
sage in a white wine sauce; over
pappardelle pasta

Chefs Wine Recommendation ~ Talbott Pinot Noir

Truffled Lobster Ravioli

Squid ink striped pasta, tossed in truffle
oil, with saffron cream sauce

Chefs Wine Recommendation ~ La Jolie Fleur Rose

DESSERT

Affogato al Caffè

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

White Chocolate Strawberry Layer Cake

White Chocolate buttercream, strawberry
sauce

German Chocolate Indulgence

Rich, dense cake served warm with toasted
pecan coconut topping

Kenny's Famous Cheesecake

Your choice of chocolate, caramel, or
strawberry sauce

Chocolate Fondue for Two

Served with fresh fruit & pound cake

Espresso (20Z) \$5

Cappuccino \$6

\$89 per person + tax & gratuity