

Valentines Dinner

LRG PROVISIONS

PRIX FIXE FEB. 10 AND 11

Menu One \$32

FIRST COURSE

POACHED PEAR SALAD *with arugula, fried goat cheese & pickled vidalia onion, with an apple cider vinaigrette*

SECOND COURSE

BUTTER POACHED SHRIMP *with charred leeks, spring peas & tarragon cream sauce*

MAIN (PLEASE CHOOSE ONE)

CARBONARA PASTA *with guanciale, shaved asparagus, fresh pappardelle pasta & romano cheese, finished with white truffle oil*

OR

CHICKEN MARSALA *with local shiitake mushrooms over white pepper mashed potatoes & garlic green beans*

DESSERT

PINK GRAPEFRUIT SORBET *with champagne sabayon & almond lace cookie*

Menu Two \$42

FIRST COURSE

GRILLED OYSTERS *with creole butter & toasted bread crumbs*

SECOND COURSE

PAN-ROASTED U-10 SCALLOP *with buttermilk brussels sprout slaw & chive oil*

MAIN (PLEASE CHOOSE ONE)

CORNMEAL DUSTED NC TROUT *with a warm tomato-tarragon salsa, roasted fingerling potatoes & lemon asparagus*

OR

BEEF MIGNON *with a tart cherry gastrique, white pepper yukon gold mash & caramelized brussels sprouts*

DESSERT

DARK CHOCOLATE GANACHE CAKE *with red wine caramel sauce*