



SPINDLETOP

VALENTINE'S MENU

FIRST COURSE

ROASTED KABOCHA SQUASH SOUP
cream soup with toasted pumpkin seeds and chives



SECOND COURSE

FALL GRILLED QUAIL SALAD
grilled quail tossed in mix greens, frieze lettuce, jicama, cranberries, queso fresco, walnuts with a champagne vinaigrette

THIRD COURSE

(choice of one)



SURF & TURF

8oz filet cooked in a truffle scented pan sauce with scampi style shrimp served with parmesan & herb roasted fingerling potatoes, and Bella Verde farms' spring vegetables

HERB CRUSTED RACK OF LAMB

Merlot and mint demi served alongside roasted garlic & chive mashers with Bella Verde Farms' spring vegetables



7 SPICE-FREE RANGE CHICKEN BREAST

stuffed with wild mushrooms, smoked gouda, and spinach served with fire roasted pepper sauce, quinoa, faro, wild rice blend and Bella Verde Farms' springs vegetables

ATLANTIC AGAVE AND CITRUS GLAZED SALMON

served with spring onion, yukon potato gratin, dungeness crab sauce, and Bella Verde Farms' spring vegetables

SWEET CORN POLENTA RAVIOLI

with heirloom tomatoes, grilled asparagus tips, roasted wild mushrooms, spinach, and sweet peppers in a tomato cream sauce



FOURTH COURSE

KISS ME CUPID

white chocolate grand mariner mousse with dark chocolate genoise

ALL YOU NEED IS LOVE

passion fruit mousse tower with seasonal berries

\$160 per couple