

# Valentine's Day at the Copper Beech Inn



## First Course

Choice of:

**Fried Oysters**- *Crispy Pork Belly, Sriracha & Honey Aioli*

**Crab Cake**- *Pan Fried, Lump Crab Meat, Butter Cracker, Fresh Herbs, Mayonnaise, Cajun Seasoning, Remoulade*

## Second Course

Choice of:

**Creamy Seafood Chowder**- *Crab, Shrimp, Scallop, Lobster*

**Winter Salad**- *Mixed Greens, Apples, Dried Cranberries, Spiced Pecans, Goat Cheese, White Balsamic Vinaigrette*

**Wedge Salad**- *Iceberg, Crispy Pork Belly, Heirloom Cherry Tomatoes, Red Onions, Crumbled Bleu Cheese, Green Goddess Dressing*

## Third Course

Choice of:

**Filet Mignon**- *8oz Center Cut Beef Filet, Asparagus, Honey Roasted Baby Carrots, Roasted Fingerling Potatoes, Mushroom Dem-Glace*

**Bone-In Pork Chop**- *12oz Bone-In, Roasted Sweet Potatoes, Asparagus, Swiss Chard, Winter Green Chimichurri*

**Pan Seared Halibut**- *Saffron Lobster Risotto*

## Dessert

Choice of:

**Vanilla Crème Brûlée**

**Chocolate Peanut Butter Mousse Cake**

**\$85++ Per Person**

**\*\*22% Holiday Gratuity will be applied to all parties\*\***

\*Beef and egg items may be cooked to order upon request. Thoroughly cooking meat, poultry, seafood, shellfish, or eggs reduces the risk of food-borne illness.