

# Valentine's 2024

## Starter

*Choice of One*

### **Shrimp Bisque**

tarragon scone,  
corn cream

### **Brie & Strawberry Tart Brûlée**

red wine vinegar dressed  
arugula, toasted almonds

### **Bison Brisket "Strudel"**

pickled beets,  
turmeric citronette

## Entrée

*Choice of One*

### **Prosciutto Wrap Chicken Supreme**

mascarpone polenta,  
sun-dried tomato tapenade,  
parmesan créma

### **BlackBerry Marinated Alberta Striploin**

butternut squash puree,  
potato pave,  
chocolate demi-glace

### **Pan Seared Trout**

white truffle  
bread pudding,  
apricot hollandaise

## Dessert

*Choice of One*

### **Caramel Corn Crèmeux**

white chocolate blondie,  
saffron peach butterscotch

### **Black Forest Cheesecake**

chocolate cherry mousse,  
almond brittle

### **Strawberry Champagne Brûlée**

lemon  
biscotti

\$80.00 per person plus tax and gratuity

*Ask your server about suggested beverage pairings for each course.*



**The Inn**  
on Officers' Garden