



VALENTINES MENU 2025

Adult: \$60 per person + tax

Fresh baked Artisan rolls served with whipped compound butters

CHARCUTERIE MIRROR

Assortment of smoked meats with a variety of exotic cheese, grilled and pickled vegetables, relishes and spreads.

SEAFOOD MIRROR

Champagne poached salmon, Cajun peel and eat shrimp, diablo mussels, gin and lemon infused cocktail.

SALADS

Field greens, curry roasted red apple, candied walnuts and raisins with roasted garlic and sundried tomato dressing

Spinach with mandarins and strawberries, toasted almonds and goat cheese with honey raspberry vinaigrette.

Roasted baby potato salad with maple bacon and chive

Pesto and parmesan bowtie salad with chipotle and sweet peppers

SOUP

Cream of tomato and fresh basil with grilled cheese crouton

HOT FOOD

1. Roasted Brussels with crispy prosciutto
2. Whipped garlic mashed potato
3. Penne with rose sauce, fire roasted red bell peppers, feta
4. Chicken parmigiana, breaded chicken, fresh marinara, provolone
5. Chef carved dry rubbed prime rib of beef with red wine jus

DESSERT BUFFET

Red velvet cake, strawberry whipped cream, chocolate covered strawberries.

The buffet will be available on February 14 & 15 from 5-9pm.

Reservations are available for the TEN Dining Room but the buffet will also be available in the lounge.