

# Valentine's Day Weekend

## Sweetheart Menu

*(Served Friday-Saturday-Sunday Evenings)*

**Complimentary Champagne Toast**

### Appetizer and Salads

Select one:

#### **Baked Artichoke Hearts**

Roasted red peppers, wilted spinach, fontina cheese

#### **Pan seared Maine Lobster and Crab Cake**

Carrot ginger relish, micro greens

#### **Panko Fried Brie**

Crostini, Maine blueberry compote

#### **Classic Caesar Salad**

**Baby Spinach, local Chevre, Bosc Pear and Toasted Pecan Salad with a Maple Pommeray Mustard Vinaigrette**

### Entrees

Select of:

#### **Roast Statler Chicken Saltimbocca**

Garlic and herb roasted Statler chicken breast filled with prosciutto ham, fresh sage and Fontina cheese on a bed of wilted baby spinach. Accented with a wild mushroom Marsala wine sauce and served with a creamy mushroom risotto.

#### **Chateaubriand**

Garlic and herb roasted center cut beef tenderloin served medium rare with tomato Florentine, wild mushroom pinot noir jus, roasted fingerling potatoes and green beans almandine

#### **Prime Rib au Jus**

Served with roasted garlic mashed potato and grilled asparagus

#### **Haddock Oscar**

Fresh North Atlantic haddock broiled in lemon and white wine, topped with Maine crab meat, grilled asparagus and hollandaise sauce. Served with a creamy mushroom risotto wild rice.

#### **Trilogy of Seafood**

Broiled medley of fresh haddock, scallops and shrimp in garlic butter and white wine with a cracker crumb crown. Served with grilled asparagus and savory wild rice.

#### **Wild Mushroom Raviolis**

Wild mushroom and ricotta filled raviolis tossed with a sundried tomato pecorino cream, wilted spinach, roasted Portobello mushrooms and grilled asparagus

Your selection of a **Sweetheart Dessert**

**\$65** per couple\*

**Reservations Required**

**603-559-2626**

\*(tax and gratuity not included)