



VALENTINE'S CELEBRATION

SATURDAY, FEBRUARY 10 & WEDNESDAY, FEBRUARY 14

Amuse

A SPARKLING WELCOME FROM CHEF COLIN

glass of prosecco, a red rose, paired with Chef's tasting amuse bouche

First Course (action stations prepared in dining room)

CHEF CARVERY OF TENDERLOIN OF LAMB WELLINGTON

truffle demi-glace

SEARED WHOLE LANGOUSTINES

crabmeat caper buerre blanc

"BYRD FARM" GRITS WITH COUNTRY COLLARDS

creamy grits, buttered collards

Second Course

WALNUT SALAD

blueberry, strawberry, toasted walnut with feta cheese, raspberry vinaigrette

Third Course (select one)

CHAR-BROILED VEAL CHOP

appalachian cheese risotto, roasted roma tomato, grilled asparagus, chablis rosemary lemon pan-jus

BAKED LOBSTER

lemon herb marinated, parsley fingerling, mini carrots, haricot verts

DUCK FAT SEARED FILLET

mushroom au gratin, sautéed spinach, pan-roasted fingerlings

PAN-BAKED GROUPER

fresh herb parmesan crusted, garlic sautéed spinach, rich butter provencal sauce

PAN-ROASTED BREAST OF STATLER CHICKEN FRANCOISE

egg herb parmesan cheese battered, pan-roasted, glazed, mimi carrot, country collards (with ham) creamy mash, pan-gravy

After (for two)

CHOCOLATE DECADENCE CAKE

champagne cream, raspberry coulis, frozen pistachio-passion macaron, lavender glass

THE
*Regency
Room*

VALENTINE'S 2018

RESERVATIONS:

540.853.8280

540.985.5900

PLATE CHARGE:

\$168 per couple
state, local tax and
20% service charge
to be added

RESERVATIONS SEATINGS:

5p - 9p
Limited Seating

RESERVATIONS STRONGLY
RECOMMENDED

RESTAURANT CHEF

Colin Lloyd

EXECUTIVE CHEF

Stephen DeMarco