

Valentine's Day Menu

Offered Friday 2/14

APPETIZER

Coconut Shrimp

Large crispy coconut encrusted shrimp with a coconut cream dipping sauce
18

SOUP/SALAD

French Onion Soup

8

Champagne Salad

Earthy and nutty - spinach, feta, strawberries and candied pecans all tossed in a champagne vinaigrette
13

ENTRÉES

Entrees served with seasonal vegetable

Chicken Cordon Bleu En Croute

Juicy chicken, nutty prosciutto ham, Gruyère cheese wrapped together in puff pastry, topped with a rich Mornay sauce
32

Garlic Crusted Rack of Lamb

Tender and juicy, encrusted with garlic, marinated in balsamic vinegar & champagne oil, then seared and braised
39

Vegetarian Bolognese

Hearty and flavorful with green lentils, fresh tomatoes, onion, garlic, and herbs*, slow cooked like my dad used to make - mouth watering and satisfying
28

DESSERTS

Strawberry Champagne Cake*

Crème Brûlée — ask your server for today's flavors

(market pricing)



*V's locally sources items where possible. Please join us in shopping local!
Herbs - Panhandle Produce. Specialty desserts - Ale's Bakery!