

# Valentine's Day

## Prix Fixe Menu

Four course dinner for \$45 per person

Choose one option from each section

### Appetizers

#### Five Spice Tuna

*Five spice dusted ahi tuna with Ponzu sauce*

#### Arancini

*Fried risotto balls stuffed with mozzarella cheese and served with a Parmesan cream sauce*

#### Crab Cakes

*Oven-roasted crab cakes, sweet corn salsa, avocado cream & chipotle sauce*

#### Tempura Green Beans

*Lightly fried green beans with a spicy ranch sauce*

### Soup or Salad

#### Emporium Salad

*Mixed lettuce, bacon, cheddar cheese, cherry tomatoes, cucumber, and onion*

#### Soup Of The Day

#### Caesar Salad

*Classic Caesar with a Parmesan Crisp*

### Entrees

#### Filet

*8 oz. Beef tenderloin with garlic mashed potatoes, green beans, red wine demi-glace and shoestring onions*

#### Cedar Plank Salmon

*Atlantic salmon roasted on a cedar plank with wild rice and grilled asparagus*

#### Greek Chicken

*Chicken breast marinated in a blend of olive oil, garlic, lemon and herbs, grilled and served with a roasted vegetable orzo pasta and Mediterranean salad*

#### Benny's Chop

*14 oz. Char crusted bone-in Duroc pork chop with an apple and sweet potato hash, green beans and apple brandy sauce*

#### Surf n' Turf Pasta

*Filet tips and sautéed shrimp, tossed with Cavatappi pasta in a lobster cream sauce*

#### Quinoa Stuffed Portabella Mushrooms

*Grilled portabella stuffed with a spinach, tomato, red onion, and zucchini quinoa, Parmesan cheese and balsamic drizzle*

#### Halibut

*Pan seared halibut with white bean ragout, sautéed spinach, fried leeks and a citrus beurre blanc*

### Dessert

*Includes a complimentary glass of Lamarca Prosecco*

#### NY Cheesecake

*With fresh strawberries and strawberry sauce*

#### Chocolate Lava Cake