

B E X Valentine's Supper Club	Reservations Only
Wednesday, February 14, 2024	\$95 per person; <i>excludes tax + gratuity</i>

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf

 **Menu**
 includes amuse bouche

Starter (select 1)

White Velvet Soup with Smokey Red Pepper Coulis
Parsnip, fennel and sun choke bisque

Bitter Sweet Valentine Salad
Blood oranges, radicchio, red bull greens, ricotta, toasted pine nuts + pomegranate seeds

Beet + Avocado Salad
Roasted red beets, golden beets, avocado, goat cheese, toasted pistachios + mache

Mains (select 1)

Filet of Beef with Bearnaise Sauce ^{GF}
served with whip parsnip potato + sauteed shaved brussel sprouts

Butter Poached Lobster Tail ^{GF}
Served with saffron cauliflower crème with new potatoes, beets + shaved brussel sprouts

Roasted Griggstown Chicken Breast with Roasted Grapes + Shallots ^{GF}
Served with whipped ginger sweet potato and sautéed spinach

Heirloom Bean Bourguignon | **vegan + gluten free**
With Whip Parsnip Potato and roasted baby carrots

Desserts (select 1)

Chocolate Souffle Cake with House-made Salted Caramel Ice Cream

Cherry Crème Brûlée

Pink Champagne Poached Pears | *served with raspberry bubble crème anglaise* ^{GF}

name:	phone #		
cc#	exp.	code	
1 st seating	6:00pm	2 nd seating*	8:00pm

Dinner is served with coffee or tea. Espresso & Cappuccinos are available for an additional charge.

* Due to our limited capacity; 1st seating tables need to be reset by 8:00pm. Thank You.