
SACRAMENTO VALENTINE'S DINNER MENU



FIRST COURSE

Bacon Wrapped Scallops
Served with a Spicy Cilantro Aioli

SECOND COURSE

The Lover's Salad
*Fresh Baby Spinach, Strawberries, Spicy Pecans and Red Onions,
dressed with a Honey Balsamic Poppy Seed Vinaigrette*

ENTRÉE

Beef Wellington
*Roasted Tenderloin of Beef with Mushroom Duxelle wrapped in Puff Pastry,
topped with Mushroom Demi Glace, served with Potato Gratin and Asparagus*

DESSERT

Red Velvet Valentine Cake
*Classic Red Velvet Cake with Cream Cheese Frosting,
garnished with Chocolate Sauce and Edible Gold*

Chef de Cuisine: Emilio Cortes

Due to the seasonality of local fresh ingredients, all menus are subject to change.