

Valentine's Weekend Dinner Package:

Stay Friday & Saturday nights, February 10th & 11th, and receive a complimentary four-course Valentine's dinner for two on *Friday evening.

Queen room: \$259 for weekend package

King room: \$289 for weekend package

Deluxe-King room: \$319 for weekend package

Missed the package? Join us for *early seating at 5:00 pm *\$39.00 per person, *5p.m seating only

7:00 pm and 9:00 pm seatings \$50.00 per person

Package & dinner prices do not include beverages, tax or gratuity.

L'amour au Cuvée...in four courses

La Salade

Salade de Cerisoles

Mesclun greens with Barolo-braised cherries
Garnished with candied Pecans and Balsamic reduction

Perfect with a glass of Malbec, Argentina 8

Pour Commencer

Choice of the following appetizers

Bisque au legumes blancs d'hiver

White root vegetables, caramelized shallots and fresh herbs
blended into a velvety bisque and finished with white Truffle oil

Try with a glass of local Red Blend-First Crush Red, Bedell Cellars 10

Pâté de la Maison

Our house made paté with local duck, port and black truffles. Served with cornichons and Dijon garnish

Perfect with a glass of Pinot Noir, Burgundy-France 12

Des huitres à la Nouveau Orleans

Crispy local oysters from Peconic Pearls. Served on pillows of buttered brioche with a "Po" boy dijonnaise

Perfect with a glass of "Cremant", Burgundy-France 12

Les Plats

Choice of the following entrées

Les Ravioles a l'homard**

The lightest pockets of handmade Ravioli filled with chunks of fresh lobster.

Served with lobster coulis

***Vegetarian or vegan option available upon request*

Perfect with a glass of Pinot Grigio, Fruili-Italy 9

Filet Mignon au jus avec tartelette de champignons

Cabernet-marinated filet mignon grilled to order

Served au jus with a wild mushroom tartlette

Try with a glass of local Merlot, Shinn Estate 10

Poulet aux amandes et roses

A succulent chicken breast braised in a honey almond and rose sauce

Served with wild-rice mushroom pilaf

Adapted from Rose Quail recipe from the movie "Like Water for Chocolate"

Try with a glass of local Sauvignon Blanc, Raphael Vineyards 10

Les Desserts

Choice of the following desserts

Le Chocolat Chaud

Our famous hot chocolate. A silky blend of the finest chocolate
from Belgium, Italy and Mexico, finished with fresh cream. Served with warm beignets

Try with a snifter of Patron Añejo, Mexico 15

Crème brûlée Grand Marnier

Grand Marnier custard with crispy sugar top

Perfect with a glass of local sweet, sparkling Moscato, Laurel Lake Vineyards 12

Mousse au chocolat

Dark Belgian chocolate mousse, our own guiltless butter-free and cream-free recipe

Try with our double shot Espresso Martini 12

Wine pairings are subject to availability.