



Valentine's Day Dinner Celebration

Reservations strongly suggested for this special 5 course dinner!

MENU

First Course, The Salad:

Arugula and Spinach lightly dressed in strawberry Champagne vinaigrette, topped with fresh berries, red onion slivers, toasted almonds and black pepper goat cheese.

Second Course, The Soup:

Roasted Red Pepper Bisque with crème fraîche hearts

Or

Scallop Chowder with truffle oil

Third Course, The Appetizer:

Oysters Rockefeller

Or

Mushrooms stuffed with blue cheese, figs, and brandied caramelized onions

Or

Filet Mignon "Poppers" stuffed with jalapeno cream cheese and wrapped in bacon

Fourth Course, The Entrée:

Lemon Garlic Shrimp over angel hair pasta with sundried tomatoes, asparagus, and crispy prosciutto in a lemon butter sauce with lemon parmesan Tuile

Or

Chicken Saltimbocca stuffed with sage, parmesan, and prosciutto, served over garlic Yukon gold potato purée and a wild mushroom pan sauce

Or

Lamp Lolli-Pops rubbed in Rosemary & Dijon with butter braised fingerling potatoes and a balsamic fig reduction

Or

Our hearty vegetable Ratatouille baked into towers and topped with a lemon parmesan Tuile

Fifth Course, The Sweetness:

Angel Food Cake with fresh strawberry compote and vanilla whipped cream garnished with two dark chocolate truffles

Dinner is available with wine flights for each course at \$75/person

Dinner alone \$55/person

**Call soon for Reservations...we have a lot of Lovers in
Bozeman!**

(406)556-1111