

Commons Club

VALENTINE'S MENU

\$90++ per person | choice of starter & main courses

STARTERS

Crab & Corn Bisque

Shrimp & Grits (GF)

Smoked gouda grit cake, rosemary, creole sauce

Salt Roasted Beet Salad (GF, V)

Baby greens, candied pecans, Roquefort cheese, tarragon gel, citrus vinaigrette

MAINS

Short Rib Osso Bucco (GF)

Cipollini onions, roasted garlic mashed potatoes, roasted baby carrots

Blackened Red Fish (GF)

Sweet potato, wild mushroom & andouille hash, herb oil

Roasted Eggplant & Chickpea Tangine (VG)

Cinnamon & cumin scented cous cous, roasted purple potatoes

DESSERT

Cupid's Craving

Orange olive oil cake, dark chocolate mousse, strawberry champagne semifreddo, berries, whip cream