

Valentine Dinner

SATURDAY FEBRUARY 14TH

\$60 5-Course Dinner | Seating Times @ 5:30 PM & 7:30 PM

RSVP: 219-663-0303

I. To Begin

Beef Tartare

Tender marinated beef tossed with crisp onions, capers, and fresh herbs, served with toasted crostinis.

Oyster Rockefeller

Fresh, tender oysters baked to perfection and topped with a rich, velvety Béarnaise sauce.

Bacon Wrapped Dates

Sweet Medjool dates stuffed with savory chorizo and finished with a delicate plum reduction.

Crispy Rice Onigiri

Golden-seared rice cakes topped with premium marinated tuna and a hint of spice.

III. The Garden

The Tricolore Salad

A vibrant mix of arugula, radicchio, and endives topped with warm fried goat cheese and finished with a bright raspberry balsamic vinaigrette.

IV. The Main Event

Heritage Pork Roulade

Herb-crusted pork loin stuffed with Swiss cheese and fresh spinach, topped with a dual-sauce finish of rich Demi and garlic cream served alongside decadent truffle mashed potatoes.

Classic Filet Mignon

An 8oz center-cut filet paired with Potatoes Dauphinoise, fresh asparagus, and a silky Béarnaise sauce.

Red Snapper

Pan-seared snapper served over a creamy spinach risotto with a savory artichoke ragu.

Pollo Romano

Tender chicken over capellini pasta tossed in a rich, velvety mushroom alfredo.

II. From the Kettle

Zuppa Toscana

A warming, creamy soup featuring savory Italian sausage, kale, and tender potatoes.

V. The Sweet Finale

Vanilla Bean Crème Brûlée

A rich custard base topped with a layer of perfectly caramelized sugar.

Chocolate Mousse Parfait

Light and airy dark chocolate mousse layered with fresh whipped cream and seasonal berries.