

VALENTINE'S DAY MENU

\$135.00 Per Person

Choose one item from each course

FIRST COURSE

Veal and Ricotta Capellacci

Capellacci, roasted veal and fresh ricotta, San Marzano tomato basil sauce, Mornay sauce

Crab Cake

Jumbo lump crab cake, roasted corn tequila lime sauce

SECOND COURSE

Caprese Salad

Fresh mozzarella, vine ripe tomatoes, basil oil, aged balsamic reduction, toast points

D'Anjou Pear Salad

Wild baby arugula, topped with d'anjou pear slices, goat cheese and candied pecans, dressed with cranberry pear vinaigrette

THIRD COURSE

Roasted Bell Pepper & Artichoke Soup

Hozy's delicious homemade soup!

Lobster Bisque

Hozy's homemade rich, creamy soup with lobster!

MAIN COURSE

Rack of Lamb

Grilled, double cut, French style rack of lamb, topped with a blackberry pinot noir sauce, served with goat cheese mashed potatoes and a vegetable medley

USDA Prime, Prime Rib

Slow roasted USDA Prime, prime rib, served with creamy horseradish, au jus, mashed potatoes and a vegetable medley

Chilean Sea Bass

Parmesan crusted Chilean sea bass with a garlic mustard sauce, served with mashed potatoes and a vegetable medley

Borsettino Carbonada

Pasta filled with ricotta cheese and black truffle, served with a white sauce made with pancetta, chanterelle mushrooms, shallots, Parmesan cheese and white wine

Australian Lobster Tail

Australian cold water lobster tail, with drawn butter, served with mashed potatoes and green beans with almond slivers

Herb Crusted Chicken

Roasted herb crusted chicken breast, topped with a creamy mushroom, mustard and artichoke hearts, served with mashed potatoes and a vegetable medley

USDA Prime Filet Mignon

USDA Prime filet mignon, with a wild mushroom sauce, served with a baked potato and a vegetable side

DESSERT

Mini Desserts

Pick two

Raspberry and Dark Chocolate Mousse

Passion Fruit Mousse

Napoleon

Black Forest

Lemon Meringue

Tiramisu

Cappuccino Mousse

