

VALENTINE'S DAY MENU

\$140.00 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, d'anjou pear slices, goat cheese, candied pecans, raspberry 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

Local Lobster Tail

Local cold water lobster tail, with drawn butter, served with vegetable rice and a vegetable medley

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, Prime Rib

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

Chilean Sea Bass

Parmesan crusted Chilean sea bass with a garlic mustard sauce, served with mashed potatoes and green beans with almond slivers

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 Filet Mignon

USDA Prime grilled filet mignon, 8oz, topped with crispy skinny onion rings, served with mashed potatoes and a vegetable medley

DESSERT

Chocolate Cake

Boysenberry Cobbler

Snickers Cheesecake

Rocky Road Cheesecake

Carrot Cake

Petaluma Cheesecake

Lemon Cheesecake

Chocolate Fantasy Cheesecake