



THE LIVE OAK VALENTINES CELEBRATION 2021

1st course

She crab soup

2nd Course

Mixed greens with fresh strawberries, almonds and asiago cheese with balsamic vinaigrette

3rd Course – Choice of One

Grilled filet mignon medallion and lump crab cake finished with roasted red pepper aioli. With cheesy potatoes au gratin and roasted asparagus

Mediterranean Salmon- oven roasted Atlantic salmon finished with a Mediterranean herb salsa. Served with jasmine rice and roasted asparagus

4th Course – 1 slice of each

NY style cheesecake with raspberry couli
Homemade chocolate cake
and
chocolate dipped strawberries

Valentines Wines
\$15 / Bottle

Chasing Venus Sauvignon Blanc

Trinity Oaks Chardonnay

Danzante Pinot Grigio

Black Station Cabernet Sauvignon

Septima Malbec

Perelada Cava Brut Reserve