



THE LIVE OAK VALENTINES CELEBRATION 2020

1st course

She crab soup

2nd Course

Mixed greens with grape tomatoes, fresh pear, almonds and dry cranberries
with champagne – herb vinaigrette

3rd Course – Choice of One

Pan Seared Atlantic Grouper topped with parmesan creamed spinach and
finished with roasted red pepper aioli. Jasmine rice and asparagus

Petite CAB Tenderloin Fillet Oscar – topped with crab, asparagus and sauce
béarnaise. Potato au gratin

Seafood crepes – poached shrimp, scallops, and crab in a rich sherry cream
sauce wrapped in crepe. Jasmine rice and asparagus

Heritage Farms Cheshire Pork Porterhouse finished with a rich
Burgundy Hunter Sauce. Potato au gratin and asparagus

4th Course – Choice of One

Apple, white chocolate, and walnut bread pudding

Flourless Chocolate torte with fresh berries

Wines

\$8/by the glass or \$30/Bottle

Ponga Sauvignon Blanc
Avisi Prosecco
Trinity Oaks Chardonnay
Danzante Pinot Grigio
Black Station Cabernet Sauvignon
Septima Malbec
Castle Rock Pinot Noir

Beer

\$4/ea

Miller Light
Yuengling
Stella Artois
Dutty Bull Lager
Foothills Jade IPA
Foothills Peoples Porter