

# LUCERNE INN

Valentine's Day 2023

\$175.00 Per Couple

Music Provided by Adam Ouellette from 5PM – 9PM

## APPETIZERS (Select One)

### **Cheese Board**

Assorted cheeses, meats, and pate with fruit chutney and crackers

### **\*Grilled Shrimp Cocktail**

### **Crabmeat Mushroom Crêpes**

## CHOICE OF SOUP OR SALAD (Select One)

### **Grilled Romaine Caesar Salad**

Romaine tossed with homemade dressing and topped with parmesan and croutons

### **\*Strawberry Salad**

Strawberries, cucumbers, onions, orange segments served over mesclun greens with a honey-lime vinaigrette

### **Clam Chowder**

### **\*Potato Leek Cream Soup**

## ENTRÉE (Select One)

### **\*Chicken Supremes De Volaille Veronique**

Pan seared with grapes in a white wine cream sauce

### **\*Salmon Filet**

Pan seared with a basil, citrus butter sauce

### **\*Duck Breast**

Roasted with a walnut, pomegranate sauce

### **\*Seafood Mélange**

Scallops, shrimp, mussels, and haddock simmered in a cream of sherry wine with julienne vegetables and cheese ravioli

### **\*Filet Mignon**

Gorgonzola stuffed and wrapped with bacon in a port demi sauce

### **\*Grilled Eggplant Caprese**

Topped with tomato, mozzarella, basil and drizzled with balsamic

### **\*Rack of Lamb**

Pan Seared, herb-crusting with a red wine fig sauce

### **\*Haddock**

Baked and topped with crabmeat in a brandy lobster cream sauce

## CHOOSE TWO SIDES

### STARCHES

\*Basmati Cranberry Rice

\*Mashed Garlic Potatoes

\*Roasted Sweet Potatoes with Maple Glaze

### VEGETABLES

\*Lemon Butter Asparagus

\*Green Bean and Carrot Bundles

## DESSERTS (Select One)

### **Chocolate Mousse Cake**

**\*Bailey's Irish Cream Cheesecake**

**Executive Chef Arturo Montes**

\*Denotes gluten free (not prepared in a gluten free environment).

Most entrees can be prepared gluten free.

NOTE: Consumption of raw or uncooked foods can cause food borne illness