



VALENTINE'S DAY MENU

FIRST

Antipasto Perfecto

Italian-style tuna tartare, cured meats, imported cheeses, chutneys, crackers, toast points

SECOND

Smoked Tomato Basil Bisque

chive oil, garlic cheddar croutons

Greek Caesar Salad

eggless dressing, diced tomatoes, Kalamata olives, shaved parmesan

Mixed Greens Salad

maple candied walnuts, feta cheese, fresh strawberries, white balsamic vinaigrette

ENTRÉE

New York Striploin

port wine demi-glace, smoked tomato mashed potatoes, grilled seasoned asparagus

Thai Seafood Stew

clams, mussels, crab, shrimp, salmon, stewed heirloom tomatoes, spicy seafood broth, coconut milk, cilantro, sambal crema

Vegetarian Moussaka

grilled eggplant, seasoned soaked walnut crumble, sliced poached potato, Greek yogurt, feta cheese

Seared Mahi Mahi

lemon basil beurre blanc, citrus-scented wild rice, white wine poached broccolini

DESSERT

Chocolate-Espresso Pot de Crème

crème Chantilly, nutmeg

Strawberry Shortcake

shortcake, strawberries, strawberry coulis, vanilla crema, chocolate-covered strawberries

Red Wine Poached Pear

cardamom vanilla mascarpone

WIGWAM
INGREDIENT DRIVEN. SEASONALLY INSPIRED

FLOW
BAR + LOUNGE