



Valentine's Day Dinner
Saturday, February 16th, 2019

Appetizers

Little Neck Clams on the Half Shell / Snow Crab Claws / Poached Jumbo Shrimp
Grilled Winter Vegetable Display (GF, NF, DF, V)
Red Quinoa Salad / Roasted Acorn Squash / Pecans (GF, DF, V)
Kale / Roasted Butternut Squash / Bacon Dressing / Pecorino Romano (GF, NF)
Make your own Salad Station / Assorted Lettuces / Dressings

Cheese Display

Soft Ripened Brie / Imported Asiago / Manchego / Smoked Gouda (GF, NF, VEG)
Grapes / Crackers / Fig Chutney

Soups

Silky Lobster Bisque (NF, VEG)
Roasted Butternut Squash and Ginger Soup (GF, NF, V)

Carving Station

Oven Roasted Beef Tenderloin / Green Peppercorn Sauce / Horseradish Sour Cream
Cedar Plank Baked Salmon (GF, NF, DF, VEG)

Pasta Bar

Selection of Pasta
(Gluten Free Option Available)
Pine Nut Pesto / Plum Tomato Sauce
Italian Sweet Sausage / Mushrooms / Roasted Butternut Squash
Olives / Roasted Garlic / Sautéed Broccoli Rabe
Broccoli Florets / Sun Dried Tomatoes
&
Three Cheese Ravioli / Garlic / Truffle Oil (NF, VEG)
Accompanied by Garlic Bread / Fresh Pecorino Romano Cheese

Specialty Entrees

Roasted Murray's Chicken Seduced by Wild Mushroom / Madeira Sauce (GF, NF, DF)
Herb Wild Basmati Rice (GF, NF, DF, V)
Baked Dauphinoise Potatoes / Grated Reggiano Parmesan Cheese (GF, NF, VEG)
Pan Seared Grouper / Bok Choy / Sake Beurre Blanc (GF, NF, VEG)
Roasted Brussels Sprouts / Glazed Carrots Medley (GF, NF, DF, V)

Desserts

Array of Miniature Pastries, Petite Fours and International Favorites
Semi - Sweet Chocolate Fountain (GF, NF, DF, Veg)
Fresh Baked Caramel Bourbon Bread Pudding (VEG)
Ice Cream Bar / Fresh Fruit Salad

Adults: \$54.95 Per Person
Children: \$23.00 Per Child from age 4-10

**A 20% service charge is added to the final bill for the administration of this event.
It will be retained by the hotel as an administrative fee, not purported to be a gratuity,
and will not be distributed as gratuities to the employees whom provide service to the guest.
7.375% NYS Sales Tax.**

Please see our Restaurant Greeter for details on our upcoming Specialty Event menus.
Please call 914-935-6600 for reservations.

Please notify us of any food allergies.

GF - Gluten Free / NF - Nut Free / DF - Dairy Free / V - Vegan / VEG - Vegetarian

2.11.2019