

THE FAIRVIEW INN

Valentine's Day
DINNER



STARTER

Half Dozen Chilled or Baked Oysters with Cocktail Sauce & Mignonette

OR

Lobster Ravioli with Red Pepper Coulis

OR

Charcuterie for Two to Share

OR

Lover's Salad- Bibb Lettuce, Pickled Red Onion, Heirloom Tomato, Goat Cheese,
Toasted Pine Nuts, topped with a Champagne Vinaigrette

MAIN COURSE

Seared Halibut served with Orzo Pasta, Parmesan, Peas, Steamed Broccoli and topped
with a Lemon-Dill Butter

OR

Pan Seared Duck Breast served with Braised Red Cabbage, Buttered Heirloom Carrots
topped with a Blackberry Brandy Sauce

OR

Grilled Filet Mignon & Sautéed Shrimp served with Roasted Russet Potato, Grilled
Asparagus and topped with a Red Wine Demi Sauce

OR

Grilled Chicken & Crab Bucatini Pasta tossed in a Cajun Cream Sauce and Sautéed
Tuscan Vegetables

DESSERT

Chocolate Fondue for Two served with Strawberries, Nila Wafers, Kiwi, Waffle Bites,
and Marshmallows

OR

Strawberry Cheesecake with Chantilly Cream

OR

Chocolate Espresso Crème Brûlée with Truffles



**\$89 PER PERSON PLUS TAX & GRATUITY
RESERVATION REQUIRED**