

THE FAIRVIEW INN  
*Valentine's Day*  
D I N N E R

*Starter*

Charcuterie to Share - Salami-Capicola-Prosciutto, Gouda-Goat-Blue Cheese, Local Honey, Grapes, Spiced House Nuts, House Pickles, Fig Jam, and Crostinis

**or**  
Lobster Ravioli in Red Pepper Coulis

**or**  
Chilled or Baked Oysters (Creamed Spinach & Parmesan)  
for One (6) or to Share (12) Served with House Mignonette and Cocktail Sauce

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

*Main Course*

Surf & Turf - Beef Filet Mignon and Lobster Tail, Roasted Potatoes, Grilled Asparagus with a Cabernet Demi

**or**

Shrimp Bucatini Pasta with Tomatoes, Spinach, and a Cajun Parmesan Cream Sauce

**or**

Seared Gulf Redfish with Delta Grind Polenta, Steamed Broccolini topped with a Cream Sauce and Fresh Crabmeat

**or**

Grilled Lamb Chops with Mashed Yukon Gold Potatoes, Green Beans, and a Rosemary-Mint Demi

**or**

Italian Delight - EVOO Roasted Cauliflower, Marinara, Spinach, Mozzarella and Parmesan (Vegetarian)

*Dessert*

Chocolate Espresso Crème Brûlée with a Chocolate Hazelnut Pirouline

**or**

Cupids Cloud - Fresh Raspberries, Chambord, Angel Cake, Custard, and topped with Whipped Cream

**or**

Bourbon-Pecan Bread Pudding with Crème Anglaise

**or**

Ice Trio - Passion Fruit, Mango, and Lemon-Basil with Pecan Brittle

*\$85 per person*

(Tax & Gratuities Not included)