

VALENTINE'S MENU

at The Esmeralda Inn

\$85 per person, \$25 Wine Pairing

Served Friday, Saturday 5:00-9:00

& Sunday at 6:00PM

FIRST

Calamari

Crispy Squid, Banana Peppers, Zucchini,
Garlic Vinaigrette

OR

Baked Brie

Craisin and pecan crust with Raspberry
Melba and fresh fruit with Garlic crustads

SECOND

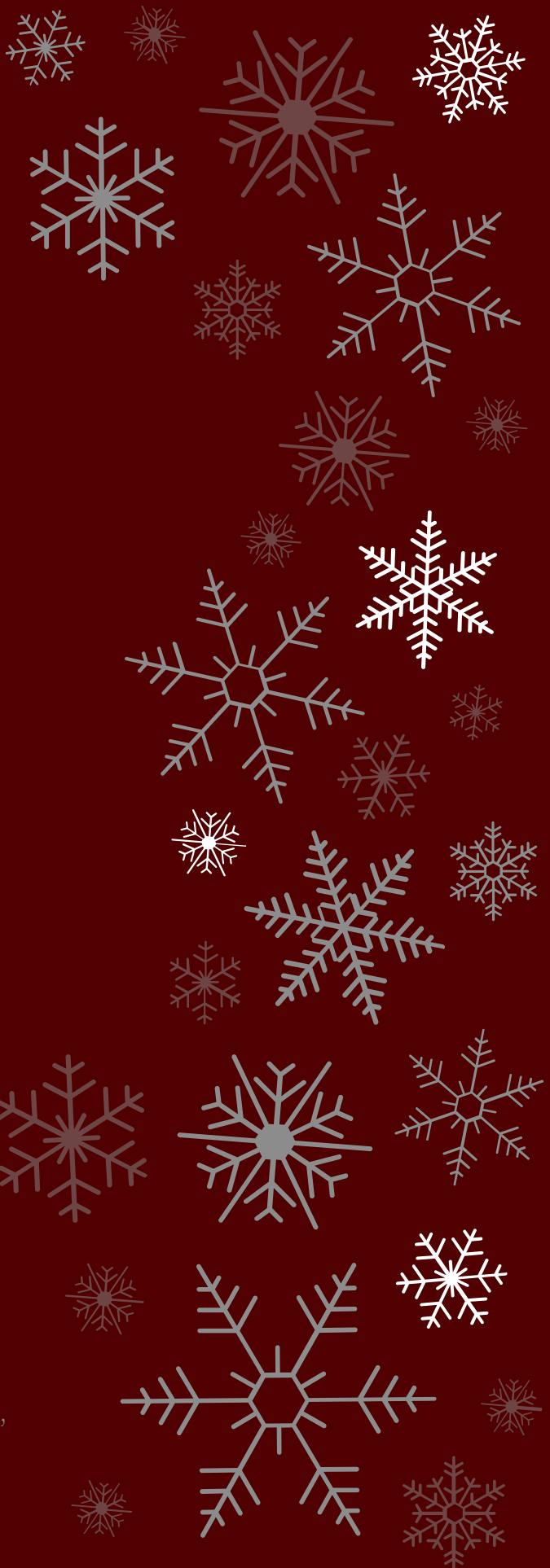
Clam Chowder

A New England Classic

OR

The Esmeralda House

Mixed Greens, Onions, Tomatoes, Carrots,
Croutons, Cucumbers
and Citrus Vinaigrette



THIRD

Orange Ginger Mero Seabass
Yellow Rice, Sautéed Vegetables

OR

Marinated Delmonico

Rosemary & Garlic, Flame grilled beef, twice
baked Bacon-Onion Potato,
sautéed vegetables

OR

Dijon Crusted Lamb Chop

New Zealand Lamb, Dijon Panko Crusted,
Garlic Mashed Yukon Gold Potato
and sautéed Vegetables

FINALE

Double Fudge Chocolate Cake
& Fresh Fruit

