

# *The Eagle's Nest Valentine's Day Dinner*

*Friday, February 14th 2020 / 5:30pm - 9:00pm*

## *First Course / amuse bouche*

*chef's choice*

## *Second Course / appetizer*

*Roasted Vegetable Tart / balsamic glaze*

*Duck Confit & Potato-Leek Soup / hudson valley duck toast points*

*Seared Sea Scallops / hearts of palm frisee mix citrus vinaigrette*

*Seared Ahi Tuna / avocado fried wonton ponzu*

## *Third Course / eagle's nest salad*

*baby arugula toasted almonds dried cranberries goat cheese*

## *Fourth Course / entree*

*Creamy Chicken and Shrimp Scampi / bucatini garlic lemon*

*Stuffed Lobster Tail / lump crab bearnaise sauce*

*Chateaubriand / brandy peppercorn sauce*

*Mediterranean Sea Bass / roasted tomato & olive tapenade*

*Seasonal Risotto / peas asparagus parmesan*

*served with seasonal veggies & roasted fingerling potato*

## *Fifth Course / something sweet*

*Pastry Chef's "Incredible" Viennese Table*

*coffee tea decaf.*

*Live Music by The Ellen Kaye Band*

*Unlimited Champagne*

*\$125.00 per couple plus tax and gratuity*

*Reservations & Proper Attire Required: (845)-733-4561*