# The Blind Horse <br> Valentine's Menu <br>  <br> <br> \section*{February 14} 

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Three Course Menu
Four Course Menu

## Appetizer

$\$ 75$ per person
$\$ 90$ per person
Includes Appetizer

Lobster \& Crab Cakes
Chipotle remoulade, lemon arugula salad

## 1st Course

Brussels Sprout Bisque - GF, V without pancetta
Crispy pancetta, lemon infused olive oil

## OR

Strawberry Beet Salad - GF, V
Roasted beets, fresh strawberries, Roth's Moody bleu cheese, aged balsamic reduction, arugula, toasted sunflower seeds, EVOO

## 2nd Course Shrimp Risotto - GF

Sautéed shrimp, blistered cherry tomatoes, grilled asparagus, saffron, arugula, mascarpone, arborio rice, aged parmesan

## OR

## Filet Mignon - GF

Grilled, herb-marinated filet mignon, green peppercorn demi-glace, potatoes au gratin, butternut squash puree, roasted mushroom blend

## 3rd Course

Chocolate Covered Strawberries - GF, V
OR

## Red Velvet Cake - V

Cream cheese frosting, dehydrated strawberry

## Add on

Pancetta Wrapped Shrimp - GF \$9 each

