



# VALENTINE'S DAY DINNER

Thursday, February 14

5:00 p.m. – 9:00 p.m. | \$42 per guest

Complimentary champagne toast | Member discount applies

*Course One (Select one)*

**Petite Charcuterie Board**

Chef's Choice of Artisan Cheese Assortments  
Pork Rillettes and Chef's Featured Smoked Meat  
Gardeniera Vegetables | Pickled Green Tomatoes | Baguette Crostinis

**Crab Cakes**

Lemon Pesto Aioli

*Course Two (Select one)*

**Caesar Salad**

Hearts of Romaine | Housemade Croutons | Parmesan Cheese | Caesar Dressing

**Strawberry Arugula Salad**

Arugula | Candied Walnuts | Goat Cheese | Strawberries | Balsamic Vinaigrette

*Course Three (Select one)*

**6 oz. Petit Filet**

Asparagus | Port Demi | Loaded Baked Potato

**Pan Seared Grouper**

Crab Meat | Julienne Vegetables | Chablis Cream Sauce | Risotto

**Chicken Piccata**

Lemon Caper Beurre Blanc | Asparagus | Roasted Yukon

*Course Four*

**Chocolate Lava Cake**

Reservations recommended by calling 727.942.5222.



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