

**V**ALENTINE'S MENU THURSDAY, FEBRUARY 14, 2019  
Carlton Oaks Country Club Crest Room



# Four Course Valentine's Dinner

## First Course

Hors D'oeuvres

Charcuterie Appetizer Plate to Share

## Second Course

Market Fresh Salad with Mixed Lettuces, Raspberries, Pears, Blue Cheese and Dressed with a Honey Champagne Dressing

Freshly Baked Rolls and Butter

## Third Course (Choose One Entrée)

Roasted Salmon with Olive Oil, Black Pepper and Fresh Herbs Served with Garden Fresh Asparagus and Rustic Red Bliss Mashed Potatoes

**Or**

Juicy Rib Eye Steak Served with Roasted Fresh Green Beans and Carrots Accompanied by Rustic Red Bliss Mashed Potatoes

## Forth Course

Chef's Decadent Bite Size Dessert Plate to Share