

FEBRUARY 10-12 & 14, 2017

Valentine's Dinner Menu

Beginning

Oven Roasted Oysters, Sapidus Farms Happy Oysters, miso bacon butter, chives 13

Kale and Spinach Salad, red quinoa, strawberries, cinnamon almonds, house-made lemon poppyseed dressing 7/10

Point Onion Soup, braised beef and onions, smoked gouda, croutons 7

Middle

Chili Espresso Steak, 3 chili espresso rubbed bavette steak, mashed red potatoes, sautéed asparagus, avocado chimichurri 18

Champagne Chicken, champagne braised chicken ossobuco, arugula, cherry tomatoes, capers, onions, basil vinaigrette 15

Grilled Swordfish, roasted mango salsa, jasmine rice, sautéed asparagus 20

End

Homemade shortcakes for 2, macerates Grand Marnier berries, cinnamon roasted nuts, homemade vanilla mint ice cream, chili chocolate sauce 10



\$20

LaLuca
Prosecco Bottle
Orchard fruits, crisp
pears, citrus



Complimentary
Champagne Toast
with Dessert

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the **point.**
www.thepointinfells.com