



Valentine's Dinner at Desmond's*



Executive Chef Brian Shuren

First Course (Choose one)

FRENCH GREEN LENTIL SOUP

Red wine vinegar, crispy potato
straws

ROASTED BEET SALAD

Baby rainbow beets, pickled
onion, hard boiled egg, crumble
goat cheese, shallot vinaigrette

BOURBON PULLED CHICKEN & BOURSIN EN CROUTE

Roasted onion mesquite aioli

JUMBO SHRIMP COCKTAIL (+\$5)

Fresh lemon, horseradish sauce
duo

CLASSIC CEASAR

Baby romaine hearts, creamy
dressing, shaved parmesan

Second Course (Choose one)

PARMESAN CRUSTED COD LOINS

Creamy spinach risotto, roasted tomato
beurre blanc and crispy leeks

PROSCIUTTO WRAPPED TUSCAN CHICKEN

Fontina cheese, spinach and sundried
tomatoes, whipped potatoes, baby
carrots, lemon cream sauce

SURF & TURF (+\$10)

Grilled filet mignon and shrimp,
caramel onion and herb butter, au
gratin potatoes, parmesan crusted
asparagus, demi glaze

CRISPY BREADED PORK MILANESE

Blistered cherry tomatoes, lemon caper
cream, mascarpone, parmesan polenta
and broccolini

LOBSTER PASTA (+\$5)

Calabrese fusilli, chunky poached
lobster meat, roasted corn, grape
tomatoes, bacon, garlic and onion, with
a sherry cream

WILD MUSHROOM RAVIOLI

Portabella, shiitake and oyster
mushrooms, wilted baby spinach,
roasted tomato sauce and garlic cream,
shaved pecorino romano

Third Course (Choose one)

LIMONCELLO MASCARPONE CAKE

CARMEL SEA SALT CHEESECAKE

CHOCOLATE LAVA CAKE

STRAWBERRY LATER CAKE

CREME BRULEE

\$64.95*

per person
+ tax & gratuity

*\$50 Non-Refundable
Deposit Required
when reserving


DESMOND'S
AT EAST WIND

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.