



FRENCH ONION SOUP

Onion broth, garlic crostini, *Gruyère cheese*

FARMHOUSE SALAD

Arugula, apples, feta, sundried cranberries, roasted Brussels sprouts with apple cider vinaigrette

ROASTED BEET SALAD

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

CALAMARI ARRABBIATA

Fried squid with marinated hot cherry peppers, grilled lemon and marinara

HEART SHAPED RAVIOLI

Ricotta, asiago, and parmesan stuffed raviolis, slow simmered basil & garlic pomodoro sauce

JUMBO SHRIMP COCKTAIL (+\$5)

Fresh lemon, horseradish sauce





Valentine's Dinner at Desmond's*

Executive Chef Brian Shuren

Second Gourse (Choose one)

HERB DUSTED ATLANTIC SALMON

Cauliflower puree, braised baby spinach and blistered cherry tomatoes with lemon white wine butter sauces

ESPRESSO RUBBED PORK Tenderloin

Cider braised cabbage, fingerling potato, Gorgonzola cream sauce

SURF & TURF (+\$10)

Filet mignon and seared jumbo shrimp, roasted broccolini, mashed potato with *a garlic herb butter*

PROSCIUTTO WRAPPED Tuscan Chicken

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

SEARED SCALLOPS (+5)

Tricolor peppercorn seared scallops, truffled wild mushroom risotto, julienne plum tomato bruschetta

Lobster Ravioli

Succulent lobster filled ravioli, cognac cream sauce

ROASTED FABLE MUSHROOMS

Baby carrots, tricolor peppers, snow peas, beansprouts and onions tossed in a light honey soy dressing and served over basmati rice



Limoncello **MASCARPONE** CAKE

CARMEL SEA SALT CHEESECAKE

WARM BROWNIE SUNDAE

CHOCOLATE GANACHE STRAWBERRY LAYER CAKE

CRÈME BRULÉE

per person + tax & gratuity

*\$50 Non-Refundable **Deposit Required** when reserving

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.