



Dressler's Birkdale Valentine Dinner 2019

1st Course

Smoked Salmon

creme fraiche/capers/pickled red onion

Traditional Shrimp Cocktail

horseradish cocktail sauce/lemon

Lobster Bisque

sherry cream/cold water lobster

Wild Boar Tenderloin

parsnip/green chili relish

Sauteed Gnocchi

mozzarella, greens, crushed tomatoes

Thai Peanut Calamari

wasabi aioli/peanut sauce

2nd Course

Chopped Romaine

bacon/egg/cucumber/Caesar dressing

Arugula

goat cheese/toasted almonds/balsamic vinaigrette

Mixed Greens

grape tomatoes/red onion/carrots/champagne vinaigrette

3rd Course

Sauteed Mahi Mahi

lobster risotto/meyer lemon buerre blanc

Natural Chicken

mashed potato/brocolini/chicken veloute

Blackened Verlasso Salmon

roasted cauliflower/creamed leeks

Certified Angus Beef Filet Mignon

port wine demi glace/mashed potatoes

Cold water Lobster Tail

sauteed fingerling and asparagus

Heart of Ribeye-Crabcake Surf & Turf

potato au gratin

Prime KC Strip

roasted yukon gold potatoes/herb butter

4th Course

Mom's Cheesecake

Carrot Cake: butter cream icing/walnuts

Apple Cake: vanilla ice cream/caramel sauce

Chocolate Cake: chocolate mousse/chocolate ganache

This four-course menu is \$99 per person – includes tax/gratuuity/food.

Price does not include beverages