

Valentine's Dinner.

in The Fountain Room

at The Mark Addy Inn

434-361-1101 | mark-addy.com



Live Music by Jacob &
Jen of the Design



APPETIZERS

MUSSELS DIJON. Prince Edward Island Mussels steamed in a creamy white wine Dijon and shallot cream sauce.

LOBSTER BISQUE. Succulent lobster meat in a delicious blend of fresh cream and sherry.

BAKED BRIE. Creamy Brie cheese topped with walnuts, dried cranberries, and apricot preserve and baked in a warm, flaky puff pastry. Served on a bed of fresh lettuce.

SALAD

FRESH GREENS. Fresh salad greens from the Mark Addy greenhouse served with shaved beets, toasted almonds, and dried cranberries. Drizzled with raspberry vinaigrette.

ENTREES

SEAFOOD TRIO. Saku sashimi (pan-seared yellowfin tuna) served with a tangy horseradish dill sauce, Caribbean jerk scallops, and sauteed jumbo prawn. Served with roasted asparagus spears and Chef Rafael's rice specialty. [\$65]

ORANGE-THYME CHATEAUBRIAND WITH BRANDY SAUCE. Served with garlic dill mashed potatoes and roasted asparagus spears. [\$65]

STATLER CHICKEN. Stuffed with spinach, herbed dill chevre, and a savory prosciutto and topped with a parmesan and white wine cream sauce. Served with mediterranean rice and roasted asparagus spears. [\$55]

TUSCAN LAMB RIBS. Tuscan-style marinated ribs, grilled to perfection and served with mediterranean rice and roasted asparagus spears. [\$60]

SURF AND TURF. Slow-roasted chateaubriand with brandy sauce and seared ahi tuna with a tangy horseradish dill sauce. Served with garlic dill mashed potatoes and roasted asparagus. [\$65]

DESSERT [SERVED WITH A SMOOTH AUSTRALIAN PORT WINE]

SINFUL CHOCOLATE MOUSSE. With fresh berries and homemade whipped topping.

RASPBERRY MALFOY. French laced sugar cookies towered with fresh raspberries and homemade whipped topping. Served with crème anglais and raspberry sauce.

CHEESECAKE. Rich, creamy, and light cheesecake baked in a graham cracker crust and served with fresh berries and homemade whipped topping.

Price of Entree includes appetizer, salad, entree and dessert per person, plus one bottle of wine per couple.