VALENTINE'S DAY

BACK YARD
KITCHEN & BAR

menu

STARTER:

Spring Greens w/ Ripe Strawberries, Glazed Pecans, and Creamy Goat Cheese, Lightly Drizzled with House-Made Balsamic Berries Vinaigrette

MAIN COURSE:

Oven-Baked Salmon
Served Over a Silky Cauliflower Puree, Accompanied by Sauteed Broccolini, Finished with a Vibrant Pomegranate Beurre Blanc

DESSERTS:

Double Chocolate Cake
Raspberry Sauce and Fresh Berries

BEVERAGES:

Complimentary selected
Glass of Wine or Glass of Prosecco

$32 per person
+ tax/grat