

Valentine's Day

"Love is a Journey..."

For your dining pleasure, your meal includes one glass of our sommelier's choice of premium white or red wine and one glass of our sommelier's choice of premium dessert wine

Appetizers

Crab and Scallop Cake

Petit cake of fresh crab and scallops, Holmberg Orchards apple slaw and Wasabi Dijonnaise

Amaretto Shrimp

A Kensington's classic, trio of crisp prawns with amaretto liqueur emulsion and blossom salad

Purple Sweet Potato Gnocchi

Freshly-made pillows of purple sweet potato tossed lightly with a creamy bleu cheese and walnut sauce

Soups & Salads

Butternut Squash & Pecan Bisque

Made with a touch of maple syrup and garnished with crisp potato hay

New England Clam Chowder

House-made with native clams, apple-smoked bacon, potato, cream and aromatics and Farmers Cow Cream

Roasted Beet Caprice

Roasted red and golden beets layered with fresh mozzarella topped with micro greens, house-made ricotta and a balsamic drizzle

Spinach Cabernet

Crisp baby spinach, toasted walnuts, blistered grapes and bacon lardones drizzled with truffle oil and cabernet reduction

Intermezzo

Pomegranate and Black Currant Sorbet

Tart and sweet flavors of pomegranate and black currant with a splash of California Champagne

Entrées

All entrées accompanied with roasted garlic and rosemary Yukon Gold mashers and sauté of baby vegetables

Sirloin Strip au Poivre*

Lightly coated in crushed peppercorns, cooked to perfection with a Farmers Cow Cream and cognac sauce

Lobster Risotto

Vanilla-butter poached local lobster morsels with Mascarpone, fresh herbs, black truffles and parmesan cheese

Statler Chicken Breast

European-style chicken breast pan seared and finished with a sherry mushroom veloute

Entrées for Two♥

Duck Two Ways.

Tuscan-spiced duck breast and duck confit finished with a Pomegranate reduction

Champagne Butter Baked Scallops

Bomster scallops slowly baked in champagne butter and dusted with lemon garlic cracker topping

Desserts for Two♥

Cheese Cake Lollipops

Four Cheesecake lollipops; two milk chocolate and two white chocolate, served with strawberry dipping sauce

Molten Lava Chocolate Cake

A Kensington's classic made of rich, dark chocolate and presented with Farmers Cow vanilla bean ice cream

\$150 per couple

Tax and gratuity included

**"Thorough cooking reduces the risk of food-borne illness."*