

Valentine's Dinner

TRADITIONS, MCRD PARRIS ISLAND

14 FEBRUARY 1700-2000

THREE COURSE MEAL FEATURING CHOICE OF:
CHICKEN WELLINGTON
GRILLED FILET MIGNON AND LOBSTER TAIL
GRILLED LAMB CHOPS
PORK MEDALLION AU POIVRE
PAN SEARED RED SNAPPER

\$60 PER COUPLE

**ADVANCED RESERVATIONS REQUIRED.
CALL 228-1566 TO MAKE YOUR RESERVATION.**



PRESENTED BY
MCCCS
SOUTH CAROLINA

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APPETIZERS

SCALLOP AND PARMA HAM SKEWER WITH MANGO PUREE

LOBSTER BISQUE

CAESAR SALAD

CAPRESE SALAD

ENTRÉES

CHICKEN WELLINGTON

ASPARAGUS, ARTICHOKE HEART AND CREAMY HAVARTI CHEESE BAKED IN PUFF PASTRY WITH A CREAMY PARMESAN CHEESE SAUCE. SERVED WITH DAUPHINOISE POTATOES AND STRING BEANS

GRILLED FILET MIGNON AND LOBSTER TAIL

SERVED WITH DAUPHINOISE POTATOES AND ASPARAGUS

GRILLED LAMB CHOPS

WITH JACK DANIELS DEMI-GLACE. SERVED WITH BABY POTATOES AND BRUSSELS SPROUTS

PORK MEDALLIONS AU POIVRE

SERVED WITH PARSLEY POTATOES AND ROOT VEGETABLES

PAN SEARED RED SNAPPER

WITH FRESH BASIL TOMATO BEURRE BLANC. SERVED WITH GLAZED BABY CARROTS AND RICE PILAF

DESSERTS

SOUTHERN COMFORT CREME BRULEE

FLOURLESS CHOCOLATE CAKE

STRAWBERRY CREAM TORTE

