

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
OSSOBUCO
LEMON HERB PARMESAN CRUSTED RED GROUPER
GRILLED NY STRIP STEAK "CAFÉ DE PARIS"

\$30 PER PERSON

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



PRESENTED BY
MCCS
SOUTH CAROLINA

Valentine's Dinner

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APPETIZERS:

GRILLED PORTABELLA MUSHROOM CAPRESE STACK
SCALLOP AND PARMA HAM SKEWER WITH MANGO PURÉE
SHE CRAB BISQUE
CAESAR SALAD

ENTRÉES:

CHICKEN WELLINGTON

ASPARAGUS, ARTICHOKE HEART AND CREAMY HAVARTI
CHEESE BAKED IN PUFF PASTRY WITH DAUPHINOISE POTATO
AND PARMESAN CREAM SAUCE

GRILLED FILET MIGNON AND LOBSTER TAIL
WITH DAUPHINOISE POTATO AND ASPARAGUS

OSSOBUCO

BRAISED VEAL SHANK WITH GNOCCHI, ROOT VEGETABLES
AND CHIANTI DEMI SAUCE

LEMON HERB PARMESAN CRUSTED RED GROUPER
WITH GARLIC ZUCCHINI-SQUASH AND SUNDRIED TOMATO ORZO

GRILLED NY STRIP STEAK "CAFÉ DE PARIS"
WITH TWICE BAKED POTATO AND ROOT VEGETABLES

DESSERTS:

SOUTHERN COMFORT CRÈME BRÛLÉE
FLOURLESS CHOCOLATE CAKE
WHITE CHOCOLATE CHEESE CAKE

