

Dorrego's

VALENTINE'S DINNER

February 9 – 17, 2024

Sunday – Thursday 5:00 pm – 9:00 pm

Friday – Saturday 5:00 pm – 10:00 pm

MENU

TO START

CHAMPAGNE TOAST FOR TWO

Prosciutto Wrapped Dates with blue cheese crumbles
and balsamic reduction

WARMING UP

Roasted fennel and tomato bisque
Crème Fraiche and Basil oil

GETTING FRESH

Fresh Strawberries

Local Baby Greens, Goat Cheese, Spicy Candied Pecans, Roasted baby Heirloom tomatoes and
Radishes served Strawberry Champagne vinaigrette.

JUST FOR ONE

Classical Filet

Filet Mignon, Scallop Potatoes, Grilled Asparagus served with Peppercorn Sauce
or

Pan Seared Chicken served with White Truffle Duchess Potatoes with Broccoli & Heirloom
Carrots and pan jus

or

Oven Baked Sea Bass topped with red pepper and olive relish
served on creamy Risotto, sautéed Brussels sprouts

SWEET ENDINGS

Classical Chocolate Lava Cake with Raspberry Sauce

or

Chocolate dipped Strawberries

or

Orange Panna cotta

\$100 per person