



Moss Beach Distillery

3 course Prix Fixe

Valentine's Day Menu



\$75 per person includes a special gift for each lady

Appetizer - Choose one

Distillery New England Clam Chowder

Sesame Seed Crusted Yellow Fin Tuna

seared and complemented with pickled ginger, shaved cucumber, and wasabi aioli

Hearts of Romaine Salad

dressed with shaved parmesan and cipollini onions finished with a drizzle of caper vinaigrette

Prawn Cocktail

served with a horseradish cocktail sauce

Beer Battered Artichoke Hearts

dark Full Sail battered hearts served with homemade ranch dressing

Entrée - Choose one

10 oz. Filet Mignon

flat-top grilled and drizzled with a Syrah reduction served alongside

roasted fingerling potatoes and French-cut baby carrots

Panko Crusted Halibut

over a lemon caper beurre blanc dotted with cilantro oil and served alongside apricot pistachio

cous cous and sauteed green beans

Chicken Saltimboca

marinated chicken topped with prosciutto, fresh mozzarella and deep fried sage leaves.

Topped with lemon caper sauce and served alongside garlic mashed potatoes and asparagus

Butternut Squash Lasagna

layered roasted butternut squash, crimini mushrooms, fennel, ricotta, and mozzarella cheeses.

Served with roasted seasonal vegetables and a slice of pesto garlic bread

Dessert - Choose one

Banana Marshmallow Wontons

crispy wonton wrappers filled with white chocolate chips, banana, and marshmallow

served alongside a milk chocolate fondue

Chocolate Chocolate Cake

five layers of moist dark chocolate and dark chocolate ganache served with raspberry sauce

Red Wine Sorbeto

sprinkled with dark chocolate shavings