Valentine's Weekend

FRIDAY, 2.13.26 ~ SATURDAY, 2.14.26 ~ SUNDAY, 2.15.26

FIRST COURSE

SOUP AND SALAD DUET

Arugula Salad
Charred Radicchio, Shaved Pears, Pomegranates, Spiced Walnuts And Champagne Vinaigrette GF

Roasted Beet Soup
Horseradish Creme Fraiche GF

SERVED WITH SOURDOUGH BREAD + ROASTED GARLIC-FRESH HERB BUTTER

MAIN COURSE

•• CHOOSE ONE ••

Porcini Crusted Filet Mignon
Balsamic-Bacon Compote, Pickled Mustard Seeds Rosemary-Merlot Demi-Glace GF

Winter Spiced Duck Breast
Pomegranate Gastrique GF

Potato Crusted Salmon
Spicy Red Cabbage And Fennel Slaw, Ginger Beurre Blanc GF

Caribbean Jerk Black Bean Quinoa Cake
Grilled Pineapple, Crispy Plantains, Green Onion Vinaigrette GF

ALL ENTREES SERVED WITH HONEY GLAZED CARROTS
AND CARAMELIZED ONION-GRUYERE RISOTTO

DESSERT

•• CHOOSE ONE ••

Chocolate Fondue For Two
Strawberries, Bananas, Poundcake Cubes GF

White Chocolate-Passionfruit Frozen Torte
Salted Honey Anglaise, Vanilla-Pecan Crust GF

Espresso Crème Brulee
Raspberry Compote, Linzer Cookie GF

Mascarpone Cheesecake
Rosé Poached Strawberries, Shortbread Crust, Honey-Vanilla Anglaise GF

GF: GLUTEN FREE ♥ VEGAN MENU ITEMS AVAILABLE UPON REQUEST

A LA CARTE

APPETIZERS

Tuna Tartare
Avocado Mousse, Wasabi Oil, House Chips, $15. GF

Pan Seared Scallops
Fig Jam, Orange Chili Gastrique, Toasted Pecans, $15. GF

Gorgonzola-Pear Fondue
Onion Gougères, Cauliflower Florets, $15. GF

Brie En Croûte
Raspberry-Port Sauce, Crackers $15

THREE COURSE
Menu

$72. PER PERSON
BEVERAGES,
TAX & GRATUITY NOT INCLUDED

RESERVATIONS
5:00 PM - 8:00 PM

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ADVANCE
RESERVATIONS
REQUIRED

krave :CATERERS:

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KRAVECATERERS.COM
FOR ONLINE RESERVATIONS