



Valentine's Day Dinner

Enjoy your choice of 2 or 3 courses for a very special romantic 'Pop Up' dinner created by

German Master Chef, Michael Ober

Tuesday 14th February

Menu

Starter

citrus spice lobster medallion
on green asparagus salad
w/ carrots & escarole lettuce
crowned w/poached egg

OR

truffled artichoke cappuccino
w/ shitake mushrooms

Entree

seared atlantic salmon filet
w/meyer lemon butter
or
rack of lamb
w/rosemary red wine reduction
or
eggplant rolls
stuffed w/ spinach & feta

all entrees served with
w/ grilled corn,
roasted cherry tomatoes, grilled green onions
on berbere sour cream

Dessert

lemongrass creme brûlée
w/ crystalized lavender blossoms
or
dark chocolate mousse
w/ rose sabayon & strawberry coulis

2 courses for \$35++ 3 courses for \$45++
Boutique wine available by the glass and bottle

Reservations PH: 561 339 2444

Serenity Garden

TEA HOUSE & RESTAURANT

316 Vallette Way, WPB, FL 33401

(opposite Table 26)

www.serenitygardentea.com



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