



# Valentine's Day at Evergreen's Restaurant



Prix Fixe @ \$49.00 pp++  
Available February 9<sup>th</sup>, 10<sup>th</sup>, 11<sup>th</sup> and 14<sup>th</sup>

## APPETIZER

*Choice of One*

### CHILLED SEAFOOD COCKTAIL FOR TWO

Jumbo Shrimp, Littleneck Clams & Bluepoint Oysters & a Spicy Bloody Mary Lobster Shooter  
Accompanied by Lemon Caper Remoulade Sauce

### PROSCIUTTO WRAPPED SCALLOP

Served Over Champagne Wilted Greens with a Lemon Basil Sabayon

### ROASTED RED PEPPER CHOWDER

Savory Chowder with Fire Roasted Red Peppers finished with Sweet Cream  
accompanied by a Spinach Artichoke Crostini

## SALAD

*Choice of One*

### ARUGULA & BIBB SALAD

Tender Greens Tossed with Roasted Beets, Orange Segments, Red Onions  
& Shaved Ricotta Salata with a Pomegranate Vinaigrette

### SIMSBURY INN CHOPPED SALAD

Chopped Romaine Hearts & Radicchio with layers of Carrots, Cucumbers, Onions,  
Tomatoes & Asparagus Tossed in House-Made Blue Cheese Dressing

## ENTREES

*Choice of One*

### CHATEAUBRIAND FOR TWO

Center Cut Roasted Tenderloin with Sauce Poivrade accompanied by Whipped Roasted Garlic  
Chive Potatoes and Honey Ginger Glazed Haricot Verts

### HERB CRUSTED SEA BASS

Garlic & Lemon Marinated Sea Bass, Pan Seared  
& Served Over Potato & Lobster Hash with Sautéed Spinach

### OSSO BUCCO

Tender Veal Shank Braised in Burgundy Wine & Fresh Herbs Served with  
Whipped Roasted Garlic Chive Potatoes & Patty Pan Squash.

### BROWN SUGAR GLAZED DUCK BREAST

Atop Butternut Ravioli with Arugula, Brandy Poached Cherries  
& Brown Butter Sauce then Topped with Frizzled Leeks & Toasted Pepitas

### SHRIMP CRUISHED SALMON

Served with Pink Peppercorn Beurre Blanc, Whipped Roasted Garlic Chive Potatoes  
& Honey Ginger Glazed Haricot Verts

## DESSERTS

*Choice of One*

### RED VELVET TORTE

Four Layers of Decadent Red Velvet Cake Surrounded & Finished with Sweet Whipped Cream Cheese Icing,  
a Layer of Strawberry Preserves accompanied by a Chocolate Dipped Strawberry

### CHOCOLATE MOUSSE DELIGHT

For the Chocolate Lover! Rich Chocolate Decadence Finished with Layers of Chocolate & White Chocolate Mousse,  
a Dusting of Cocoa Powder all atop a Chocolate Cookie Crust with Raspberry Sauce

Evergreen's Restaurant in The Simsbury Inn