



Valentine's Celebrations at The Simsbury Inn



Deluxe Gourmet Valentine's Package

Available February 10, 11 & 14, 2012

-Deluxe overnight room which includes the use of the indoor heated pool, Jacuzzi, sauna & health club.

-Champagne & chocolate truffles upon arrival.

-Elegant candlelight dinner for two in Evergreen's Restaurant from the special Valentine menu to include appetizer, salad, entrée & sinful desserts.

\$249.00/per couple
Plus tax & gratuity

*Add our award winning
Sunday brunch for two

\$299.00/per couple
Plus tax & gratuity
(available February 12, 2012 only)

Valentine's Sunday Brunch

Available February 12, 2012
Award-winning Sunday Brunch,
which includes a complimentary
glass of champagne or Mimosa

\$27.95/per person
Plus tax & gratuity

Sweetheart Dinner

Available February 9, 10,
11 & 14, 2012

An elegant candlelight dinner for
two in Evergreen's Restaurant from
a special Valentine menu to include
appetizer, salad, entrée
& sinful desserts.

Prix Fixe @ \$49.00/per person
Plus tax & gratuity

Valentine's Overnight

Available February 9, 10, 11 & 14, 2012

-Deluxe overnight room which includes use of the
indoor heated pool, Jacuzzi, sauna & health club.

-Champagne & chocolate truffles upon arrival.

-Breakfast for two in Nutmeg Café.

\$169.00/per couple
Plus tax & gratuity

*To make your romantic evening even more memorable, we offer a pianist in
Evergreen's Restaurant on Friday, Saturday and Tuesday evenings*

The Simsbury Inn and Evergreen's Restaurant
397 Hopmeadow Street, Simsbury, CT 06070
860.651.5700 ~ simsburyinn.com



Valentine's Day at Evergreen's Restaurant



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

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