

ENOCH'S STOMP VALENTINE'S DINNER

Choose one item from each category.

PRE-APPETIZER

FRUIT & CHEESE

- Fruit and Cheese grazing table available upon arrival

SOUP

SMOKED GOUDA AND ROASTED RED PEPPER BISQUE

- Fire roasted red peppers and wisconsin smoked gouda blended with hearty broth and fresh cream

APPETIZER

MEXICAN CRAB CAKE

- Hearty crab cake with fresh peppers lime and cilantro topped with a spicy avocado sauce

SMOKED BRISKET EMPANADAS

- Smoked brisket with herbs and spices rolled in puffed pastry dough and served with a creme fraiche barbeque sauce, black beans and calabacitas

BLACK TRUFFLE BAKED BRIE

- Baked Brie topped with black truffle served with garlic butter toast

SALAD

BABY WEDGE SALAD

- whole baby iceberg topped with red onions, blue cheese crumbles, and warm bacon pieces with house ranch dressing balsamic glaze

SPINACH AND STRAWBERRY SALAD

- Fresh spinach and strawberries tossed with crumbled goat cheese and walnuts finished with a raspberry vinaigrette

ENTRÉE

CHICKEN ROULADE

- Hand rolled no antibiotic chicken breast stuffed with broccoli and ricotta all wrapped in prosciutto served with porcini stuffed pasta in Gorgonzola Parmesan Alfredo and grilled asparagus

BROWNED BUTTER SCALLOPS

- Pan seared sea scallops bathed in brown butter with Parmesan risotto and sautéed spinach

PRIME TEXAS STRIP

- Grilled prime cut strip steak topped with blue cheese mousse served with roasted rosemary red potatoes and maple bacon Brussels sprouts

TOMAHAWK PORK CHOP

- Grilled bone-in Pork Steak topped with creole cream sauce served over sweet potato puree with balsamic cabbage

DESSERTS

CREME BRULEE

KEY LIME WHITE CHOCOLATE MOUSE CAKE

10 LAYER CHOCOLATE CAKE