

Valentine's Weekend Menu

Friday, February 11th through Monday, February 14th, 5:30pm – 9:30pm

Compliments

Duck Liver Pate

Brioche Crouton, lingonberry jam, port wine anise syrup
Bottle of Sparkling Wine

Farm

Pear and Squash

Asian pear and arugula with burnt honey vinaigrette, toasted almonds
and goat cheese brulee
&
Heirloom Squash Soup with brandied local honey, pecan dust

Artisan Bread

Morgans Signature butter presentation

Sea & Ranch

Pan-seared Sea Scallops

Dungeness crab risotto, smoked chili buerre blanc, frisee salad
or

Black Angus Filet of Beef

pan-seared filet of beef with red wine reduction
lobster smashed potatoes, haricot verts and pearl carrots
or

Free-range Chicken Breast

brussel sprouts with smoked apple-wood bacon, herb mascarpone polenta
Madeira sauce
or

Butternut Squash Risotto

brussel sprouts, pan roasted squash medallions, west coast mushrooms
spicy herb sauce

Sweet & Irresistible

Valentine's delight, vanilla crème brulee, chocolate truffle torte, chocolate dipped strawberries, crème
anglaise and raspberry coulis

\$56 ++ per person

**Morgans Restaurant is where we combine our passion with local farmers passion
to create culinary delights designed for you to enjoy.
Russell Michel, Executive Chef**