

H A P P Y

Valentines Day



\$89.95 per guest

AMUSE BOUCHE

CAVIAR

Toast point with crème fraîche and caviar

SALADS

WEDGE SALAD

Baby iceberg lettuce, candied bacon, roquefort blue cheese dressing

CAESAR SALAD

Baby gem romaine, house dressing, cuban crouton, and shaved parmesan

BURRATA SALAD

Burrata with roasted Campari tomatoes topped with fresh truffle shaving

BRUNCH ITEMS

JP CHICKEN AND WAFFLES

Classic Belgian waffle topped with crispy fried chicken

GOLDEN BENEDICT

English muffin topped with sliced tenderloin, poached egg and golden hollandaise sauce

MUSHROOM CREPE

Stuffed with sautéed portabella mushrooms in a garlic red wine cream sauce

MAINE LOBSTER ROLL

Canadian lobster, lemon butter filling

ENTREES

GRILLED CEDAR PLANK SALMON

Hand rubbed with creole mustard, brown sugar, and thyme, grilled on a cedar plank served with roasted veggies

CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara and mozzarella cheese served over a bed of fettuccine egg noodles

CRAB STUFFED FILET MIGNON

Aged 30 days
Served with grilled asparagus

NEW YORK STRIP

Aged 45 days
Served with a petite loaded baked potato

PRIME RIB

Served with JP creamy potato

DESSERT

petite gateau

DOUBLE CHOCOLATE MOUSSE

with dark chocolate ganash

ITALIAN CREAM

Italian cream with caramel sauce

STRAWBERRY CHEESECAKE

with house strawberry coulis

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to the sustainable ranches that we proudly purchase our beef from, we have limited availability.