

# *A Taste of Love*

## VALENTINE'S DINNER



**14 February 1700-1900**

Traditions, MCRD Parris Island

Reservations begin at 1700 | \$85 per person (includes gratuity)

**Enjoy an evening of romance and refined cuisine.  
Guests are invited to select one option from each course.  
A complimentary glass of champagne is included.  
This event is open to the public.**

### **STARTER**

#### ***Velvety Lobster Bisque***

A chef-crafted classic finished with a golden puff pastry and a whisper of brandy cream.

#### ***Crisp Romaine Wedge***

Drizzled with house-made green goddess dressing, accented by ripe tomato, cool cucumber, and sweet onion.

### **APPETIZER**

#### ***New Orleans Style Shrimp Rémoulade***

Chilled shrimp paired with bold, zesty Creole rémoulade.

#### ***Cous Cous Beggar's Purse***

Delicately wrapped and filled with saffron-scented cous cous, toasted almonds, and luscious macerated figs.

### **ENTREE**

#### ***Pan Seared Snapper***

Perfectly seared and crowned with luxurious butter-poached crab meat.

#### ***18oz Bone-In NY Strip***

Expertly grilled and served with your choice of savory wild mushroom ragù or classic sauce béarnaise.

#### ***Spinach, Mushroom and Boursin Strudel***

Flaky pastry encasing a rich blend of earthy mushrooms, tender spinach, and creamy Boursin cheese.

### **DESSERT**

#### ***Flour-less Chocolate Cake***

Decadently rich and paired with billowy Chantilly cream and fresh seasonal berries.

#### ***Bananas Foster Cheese Blintz***

A delicate crepe filled with sweetened cheese, finished with warm caramelized bananas.



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CLOSE 12 FEBRUARY