

# 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