



A Taste of Love

VALENTINE'S DINNER



Join us for a memorable Valentine's Day dinner with your loved one.

14 FEBRUARY 1700-2100
TRADITIONS
MCRD PARRIS ISLAND

TIMESLOTS

1700 | 1800 | 1900 | 2000



**SCAN THE QR
TO PLACE YOUR
RESERVATION
AND PICK YOUR
TIME SLOT**

MCCS
SOUTH CAROLINA



A Taste of Love

DINNER MENU



Enjoy your choice of one appetizer, entrée, and house made dessert.
Dinner is served with a glass of La Marca Prosecco or non-alcoholic sparkling wine, warm bread, butter, and house salad.

APPETIZERS

Roasted Pepper Bisque

Creamy roasted red pepper bisque with a hint of smoked Paprika and sweet basil Crème Fraiche.

Marinated Sliced Pork Belly

Thinly sliced Asian Style Pork Belly served on two fluffy buttermilk biscuits with pickled red onions, sauteed collard greens and topped with a pairing of Sriracha Aioli and a Mango Habanero and Pineapple Glaze.

Fried Oysters

Succulent fried oysters served in coconut curry sauce with mint chutney.

ENTREES

Pan Seared Scallops \$ 65

Pan seared scallops served with a blend of quinoa and edamame topped with red pepper jelly and Chimichurri Sauce.

Red Lentil and Tomato Risotto \$ 45

A blend of red lentils and creamy risotto with tomatoes, garlic and basil served with crostini.

Sliced Beef Tenderloin \$ 85

Sliced Black Angus beef tenderloin served with roasted marble potatoes, herb infused Haricot Verts and a Guinness Gastrique.

Pan Roasted Chicken \$ 55

Pan roasted chicken breast with sauteed spinach, roasted tomatoes, and tomato coulis.

DESSERTS

Red Velvet Cheesecake

Chocolate Pate with Espresso Crème Anglaise

Raspberry Panna Cotta