

# ♥ SBC MILFORD ♥

## *Valentines Day* SPECIAL MENU

*/from the 14th till 18th of February/*



### STARTERS

#### **Wild Mushroom Soup**

A blend of Roasted Crimini, Shitake, Portabello, Garlic, Onion, and Herbs in a Creamy Beef and Mushroom Brodo...8

#### **Lovers Burrata**

Golden Fried Burrata, Vodka Sauce, Fried Arugula, Shaved Parmesan, and Hot Basil Oil...12

#### **Goat Cheese Crostini**

Whipped Goat Cheese, Tomato Confit, Truffled Arugula, Hot Honey, and Saba on Toasted Ciabata...14

### ENTRÉES

#### **Tuscan Scallop Skillet**

Butter Basted Scallops over Creamy Sautéed Cannellini Beans, Pancetta, Garlic, Tomato, and Spinach in a White Wine Pan Sauce...28

#### **Strawberry and Arugula Salad**

Pan Seared Salmon over Baby Arugula Greens, Feta, Sliced Strawberries, Red Onion, and Candied Walnuts tossed in a Citrus Poppy Seed Vinaigrette...26

#### **Steak Diane**

Skillet Kissed Ribeye over Whipped Yukon Potatoes and Grilled Asparagus Tips with a Wild Mushroom, Cognac Pan Gravy...30

### DESSERT

#### **Raspberry White Chocolate Cheesecake**

Whipped Cream, Chocolate Sauce, and Raspberry Compote...8

#### **Chocolate Chip Lava Cake**

Chocolate Lava Filled Cookie, Vanilla Ice Cream, Hot Chocolate Syrup...8

### DRINKS

#### **White Chocolate Raspberry Espresso-tini**

Kahlua, Vodka, Bailey's, 4 Jack's Nitro Espresso, and Raspberry Liquor topped with a Golden wrapped Raspberry, Godiva White Chocolate drizzle, and edible Glitter...

#### **Strawberry Maragrita**

Tequilla with fresh Lime Juice, Agave, and Strawberry Puree with a splash of sour mix topped with Lime...

#### **Pomegranate Champagne Spritz**

Champagne Pomegranate Liquor, Agave, with a splash of Lime topped with Pomegranate seeds and Orange...

#### **Pink Guava Champagne**

Blushing Champagne and Pink Guava Puree...