

# **VALENTINE'S DINNER AT INARI'S**

## **APPETIZER**

OYSTERS ON THE HALF SHELL, SHRIMP TOPPED POLENTA CAKES AND SAVORY PALMIERES

## **SOUP OR SALAD**

## **ENTREES**

BEEF TENDERLOIN WITH MARSALA SAUCE, ROASTED ROSEMARY YUKON GOLD POTATOES  
AND HONEY GLAZED CARROTS WITH PEARL ONIONS

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SEAFOOD MOUSSELINE STUFFED BASA FILETS FINISHED WITH PARMESAN BECHAMEL  
SAUCE AND SERVED WITH RICE AND HONEY GLAZED CARROTS WITH PEARL ONIONS

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PESTO PRIMAVERA SAUTEED SNOWPEAS, CARROTS, ZUCCHINI MUSHROOMS, RED BELL  
PEPPER, ONION IN A PINE NUT-BASIL PESTO SAUCE OVER PENNE

## **DESSERT**

BOCA NEGRA

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STRAWBERRY BUTTERCREAM CANNOLIS

CARAFE OF WINE

\$100 PER COUPLE

TAX AND GRATUITY NOT INCLUDED