

happy Valentine's DAY

Prix Fixe | Dinner for 2 \$70

Appetizer

Charcuterie, Fruit and Cheese Platter with Side Salads

A romantic and sophisticated appetizer made for two. Your platter features thinly sliced pancetta, dry aged salami, three cheeses, berries, grapes and apple slices. Complimented with dates, apricot preserves, and a tri blend of our new flavor pearls. Served with warm rustic bread loaf section, and two spring mix side salads.

Entrees

Filet with Mushroom Gratan

Our hand-cut beef filet mignon pan seared and topped with chefs blend of fresh mushroom and herb gratan. Succulently paired with a tender roasted potato medley. A crowd pleaser any day but only available for this special day.

Cayenne and Cinnamon Shrimp with Orzo and Pumpkin Puree

A seafood dish guaranteed to heat up the night. Our large shrimp are dusted with chefs secret seasoning blend before pan grilling in brown butter and set on top of a extra spicy pumpking puree. Served with orzo lightly coated in an citrus cream sauce.

Grilled Pork and Savory Stuffed Apple

A perfectly flame grilled boneless pork chop, served next to a freshly baked apple stuffed with a wild rice mixture, and parsnip puree. Finished off with a creamy apple cider and vinegar reduction.

Dessert

Minerva's Dessert Trio

No need to decide with this decadent selection consisting of three of our house favorite desserts offered in smaller portions with a slight twist. You will delight in the pairing of our Tiramisu with chocolate coffee bark, layered lemon cake with fresh lemon and strawberries, and not forgetting our ricotta new york style cheese cake with a surprise topping only available on the Valentine's Menu



Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.