



VALENTINE'S MENU

6pm-9pm Wednesday, February 14

SAVORY CREPES



Sautéed Pear with Brie and Fresh Thyme 8.50



Butternut Squash with Goat Cheese, Bacon, Spinach, Candied Hazelnuts and Balsamic Reduction 9.95



Sliced Roast Beef with Mushrooms and Peppercorn Demi-Glace 12.50



Smoked Salmon with Herb Cream Cheese, Tomato, Red Onion, Capers, and Chives 12.75



Crab Cakes with Mango Cabbage Slaw and Roasted Red Pepper Aioli 12.75

Savory Crepes served with side of fresh greens



COMPLIMENTARY CHOCOLATE DIPPED STRAWBERRIES!!

SWEET CREPES & GLUTEN-FREE DESSERT



Fresh Strawberries with Brown Sugar Pecan Crumb, Vanilla Crème Fraiche and Whipped Cream 8.50



Tiramisu with Valhalla Coffee Ice Cream, Chocolate Shavings and Whipped Cream 9.95



Flourless Chocolate Cake with Raspberry Coulis, Fresh Raspberries, Chocolate Drizzle and Whipped Cream... This dessert not served in a crepe but is Gluten Free! 9.95

Happy Hour Pricing on Wine & Champagne all Evening!