

# **Valentine's Day**

## **Monroe golf and country club**

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### **Menu**

#### **Starters**

**Glass of champagne, Salad Course  
Mixed Appetizer Plate**

#### **Featured Entrees**

**Black Angus Tenderloin of Beef**

**8 oz Barrel Cut Served with Roasted Rosemary Fingerling Potatoes  
and Caramelized Broccoli Florentine**

**Jumbo dry sea scallops**

**Served with Fettucine Alfredo and Caramelized Broccoli Florentine**

**Veal Osso Bucco**

**Braised Veal Shank with Roasted Root Vegetable and Risotto Milanese**

**Wild mushroom risotto**

**Served with a Blend of Porcini, Chanterelle and Shitake Mushroom and  
Side Caramelized Broccoli Florentine**

#### **Divine Dessert**

**Chocolate and fresh berry trifle**

**\$50 Per Person**

**Not including tax and gratuity**

