

CELEBRATE CHOCOLATE
IN FEBRUARY AT



Week 1

Monday

Chocolate-Espresso Martini
Stoli Vodka, Espresso, Khalua
Frangelico, Chocolate-Dipped
Espresso Beans

Tuesday

Shredded Chicken Mole Tacos

Wednesday

Truffle L'Orange
Stoli Orange, Grand Manier Chocolate
Syrup, Orange Zest, Pinch of Salt

Thursday

Chocolate Covered Bacon

Friday

Irish Hot Chocolate
Jameson, Marshmallow
Chocolate Shavings

Cocktails by
GM Beata Wasilewska

Menu by
Chef Michael Ucciferri

Week 2

Monday

Pulled Pork Sandwich
White Chocolate BBQ Sauce
Shouthern Cole Slaw

Tuesday

Bitter-Sweet Old Fashioned
Jim Beam, Cocoa-Simple Syrup
Chocolate Bitters, Orange

Wednesday

Opera Cake
Chocolate Ganache
Espresso Sponge, Raspberry

Thursday

Almond Joy
Malibu Rum, Amaretto,
Chocolate Syrup
Half & Half, Toasted Coconut

Friday

Espresso-Rubbed Flank Steak
Truffle Potatoes, Roasted
Brussel's Sprouts
Cabernet Demi



THURSDAY 2.14.19

Banana-Smashed Potatoes
Steam Asparagus
Oven-Roasted Mushrooms
Vegetable Rice
Slow-Roasted Pork Shoulder
House-Made Nonna's Meatballs with Marinara Sauce
Jerk Chicken
Pan-Seared Haddock with Beurre Blanc Sauce
Short Rib Ravioli with Savory Beef Sauce
Creamy Mac & Cheese
Upside-Down Pineapple Cake

HOUSE-MADE SOUPS & CHILI

Traditional Chicken Noodle | Vegetarian Chili
Beef Chili | Smoked Tomato | Cream of Mushrooms

FRIDAY 2.15.19

Paella
Roasted Yellow Corn
Rosemary Crushed Potatoes
Ratatouille
Roasted Chicken Wings
Mom's Meatloaf with Mushroom Gravy
Roasted Turkey with Natural Jus
Oven-Baked Tilapia with Lemon Butter Sauce
Spinach Ravioli with Spinach Cream Sauce
Pasta Carbonara
Apple Crumb Pie

HOUSE-MADE SOUPS & CHILI

Traditional Chicken Noodle | Vegetarian Chili
Beef Chili | Mexican Meatball | Corn Chowder