

CELEBRATE CHOCOLATE  
IN FEBRUARY AT



Week 3

Tuesday

Fresh Berry Napoleon  
Chocolate Mousse, Chantilly Cream

Wednesday

NY Peppermint Patty  
Vodka, Crème de Menthe  
Chocolate Syrup, Whipped Cream  
Chocolate Sprinkles

Thursday

Dessert Nachos  
Cinnamon Sugar Chips  
Candied Jalapeño, Sliced Bananas  
Chocolate Sauce

Friday

Chocolate Pecan Pie Martini  
House-Infused Pecan Vodka  
Half & Half, Frangelico, Pecan Brittle  
Chocolate Shavings

Cocktails by  
GM Beata Wasilewska

Menu by  
Chef Michael Ucciferri

Week 4

Monday

Warm Chocolate Chip Cake  
Vanilla Ice Cream  
Shaved Chocolate

Tuesday

“Ferrero Roche”  
Baileys, Crème de Cocoa  
Frangelico, Almond Milk  
Toasted Coconut

Wednesday

Blistered Shishito Peppers  
Sauce Picada

Thursday

Dark Chocolate Rum Old Fashioned  
Dark Rum, Bitters  
Cocoa-Rum Simply Syrup  
Chocolate-Dipped Raisins



MONDAY 2.25.19

Green Rice  
Garlic Mashed Potatoes  
Steamed Broccoli  
Chili Stuffed Peppers  
Grilled Chicken Legs

Pan-Seared Hanger Steak with Chimichurri Sauce  
Roasted Pork Loin with Peppers & Onions  
Baked Haddock with Pepper Sauce  
Mushroom Ravioli with Brown Butter  
Pesto Primavera  
Chocolate Banana Bread Pudding

HOUSE-MADE SOUPS & CHILI

Traditional Chicken Noodle | Vegetarian Chili  
Beef Chili | Lentil | Beef & Cabbage

TUESDAY 2.26.19

Yellow Rice  
Roasted Corn  
Steamed Cauliflower  
Papas Bravas  
Oven-Baked Chicken  
Beef Fajitas

Roasted Pork Shoulder with Pico de Gallo  
Veracruz-Style Tilapia  
Samosa  
Short Rib Ravioli with Mushroom Sauce  
Shrimp Mac & Cheese

HOUSE-MADE SOUPS & CHILI

Traditional Chicken Noodle | Vegetarian Chili  
Beef Chili | Chicken & Pork Posole | Chicken Gumbo