

COPPERWOOD

TAVERN

Happy Valentine's Day!

First Course

Champagne Oysters

2 raw White Stone oysters, chilled champagne

Wild Mushroom Soup

Trio of exotic mushrooms, cream, sherry

Bibb Lettuce & Heirloom Apple Salad

Truffle honey dijon dressing, Roquefort cheese, toasted walnut

Second Course

Stone Crab Cocktail

Cracked stone crab claws, dijon crème fraîche

Braised Short Rib

Apple parsnip puree, shaved crispy parsnips

Venison Carpaccio

Seared venison thinly sliced, shaved parmesan, olive oil, truffle salt

Third Course

Roasted 8oz Lobster Tail

Beetroot risotto, tarragon lemon beurre blanc

Filet Mignon

7oz 1855 Angus beef, bourbon green peppercorn sauce, braised mushrooms

Porcino Mushroom and Truffle Ravioli

Mushroom parmesan broth, grana padana, shaved truffle

Side

Brussels Sprouts

Truffle Mac

Gouda Mashed Potatoes

Asparagus

Desserts

Limoncello Mascarpone Cake

White chocolate and dark chocolate strawberries

Double Chocolate Mousse

Chocolate mousse with creamy santo domingan chocolate center

Red Velvet Cake

\$69

Featured Wine:

Peju Cabernet Sauvignon \$16 per glass

