Valentines
MENU

HK's RESTAURANT • BAR

THE LODGE OF FOUR SEASONS

STARTERS

Grilled Goat Cheese
with hot honey, pink peppercorn, roasted grapes, and pecans

Scallion Pancake Quesadilla
with spinach, artichoke hearts, prosciutto ham, cheese and dipping sauce

Honey-Coffee BBQ Bacon Wrapped Shrimp
juicy shrimp are wrapped in crispy bacon and glazed with a rich sauce combining the sweet notes of honey, the bold flavor of barbecue, and a subtle depth from coffee

SOUP & SALAD

Classic Caesar Salad
Chilled Romaine, Seasoned Croutons, Cherry Tomatoes and Aged Parmigiano-Reggiano, with a Caesar Dressing

The Lodge Salad
Field Greens with Dried Cranberries, Feta Cheese, Candied Pecans and Cherry Tomatoes

Clam Chowder
sea clams, buttery potatoes, and onions, all simmered together in a rich, creamy broth

MAIN COURSE

Pomegranate Salmon and Scallops
Salmon marinated and baked with spicy seared scallops on sauteed herb and vegetable slaw with orange vinaigrette

Roasted Strawberry Bacon Wrapped Pork Tenderloin
Roasted pork tenderloin wrapped in bacon served on wilted spinach with roasted strawberry merlot sauce

Coco Spiced Ribeye With Red Wine Chocolate Sauce
Seasoned ribeye chargrilled served on a red wine chocolate sauce

Marry Me Airline Chicken Breast Pasta
Marinated and oven roasted airline chicken breast served on bowtie pasta in a rich creamy sauce with red wine, asparagus, sundried tomato, fresh basil, and garlic. Served with Garlic Bread

SIDES

Starch Choice
Garlic Mashed Potatos
Roasted Vegtable Basil Risotto

Vegetable Choice
Broccoli
Asparagus

DESSERT

White Chocolate Raspberry Cheesecake
layered cheesecake with white chocolate and raspberry

Hazelnut Chocolate Pot de Creme
A French-style custard dessert that combines the deep, indulgent flavor of chocolate with the sweet, nutty taste of hazelnuts with a hint of strawberry