

Plantation Tavern's Prix Fixe Valentine's Menu

46 includes 3 course meal

*Wine and cocktail not included in prix fixe

Reservations required for prix fixe menu

Specialty Cocktail

Love Bite | 10

Beautiful celebratory cocktail made with champagne, pomegranate, and gin

First Course

Kale salad with apples, crispy quinoa, goat cheese, white balsamic vinaigrette,
pomegranate gastrique, yellow teardrop tomato

Recommended wine: Charles Krug Sauvignon Blanc 10*

Second Course

Pan seared scallops with guava butter, pancetta wrapped asparagus
with lemon zest, orange masago & saffron risotto

Recommended wine: Charles & Charles Rose 9*

Third Course

Molten lava cake with chocolate dipped strawberry,
vanilla bean anglaise, and strawberry coulis

Recommended wine: 7 Deadly Zins Zinfandel 10*