



Valentine's Day Dinner

Thursday, Friday & Saturday - February 14th, 15th & 16th, 2019

George's Food & Spirits | 5 PM - 10 PM

Please Call (540) 771-2727 to Make Your Reservations | \$55 Per Person Plus Taxes & Gratuity

Appetizers

Choose One

Scallop Ceviche

Bay Scallops with Jicama, Cucumbers and Sesame

Oysters Rockefeller

James River Oysters with Spinach, Local Gouda and Prosciutto

Pecan Crusted Brie

Cranberry and Raisin Focaccia Crisp Fresh Berries and Local Chutney

Soup & Salad

Choose One

Beet Salad

Roasted Beets, Pomegranate and Goat Cheese over Field Greens with Citrus Vinaigrette

Chopped Salad

Julienned Romaine, Corn, Black Beans, Heirloom Tomato, Red Onion and Bacon with Blue Cheese Dressing

Cauliflower and Asparagus Soup

With Roasted Exotic Mushrooms

Shrimp Bisque

Rich Creamy Broth with Baby Shrimp

Entrées

Choose One

Filet Mignon

Audley Farm Hand Cut Filet Grilled on a Portabella Mushroom with Cauliflower Puree, Grilled Asparagus and Béarnaise

Stuffed Shrimp

North Carolina Jumbo Lump Crabmeat over Lemon Risotto and Grilled Asparagus with Lemon Dill Butter

Chicken Florentine

Sautéed Airline Breast over Quinoa with Dried Cherries and Spinach & Baby Carrots with a Creamy Spinach Sauce

Portabella Wellington

Served over Quinoa, Spinach and Baby Carrots with Stroganoff Sauce

Add a Lobster Tail to Any Entrée for \$10

Served with Butter & Lemon

Desserts

Choose One

Triple Chocolate Cake

Dark Chocolate Cake with Dark Chocolate Chunks and Chocolate Ganache

Strawberries & Cream

Dipped in Dark Chocolate with Fresh Whipped Cream

Winchester Cookie Ice Cream Sandwich

Local Brownie and White Chocolate Cookie with Homemade Coffee Ice Cream