

2019 Valentine's Prix Fixe Menu

Ashworth by the Sea

First Course

Arugula Salad

Arugula | Prosciutto | Shaved Parmigiano Reggiano | Radicchio
Caramelized Fennel Shavings | Lemon Oregano Vinaigrette

Oven Roasted Oysters (3)

Freshly Shucked | Spinach Cream Corn | Grated Parmesan | Candied Bacon Crumbs

Raw Oysters on the Half Shell (4)

Cider Mignonette | House Cocktail Sauce

Roasted Tomato Bisque

Fried Basil | Brown Butter Sourdough

Second Course

Citrus Butter Poached Shrimp

Asparagus Parmesan Risotto
Lemon Basil Beurre Blanc | Prosciutto

Statler Chicken

Prosciutto | Mozzarella
Sage Lemongrass Ginger Jasmine Rice

Applewood Bacon Wrapped Filet Mignon

Wild Mushroom & Peppercorn Demi | Whipped Yukon Potatoes

All Entrees Served with Chef's Fresh Vegetable

Dessert

Chocolate Layer Cake

Fresh Berries | Raspberry Sauce | Whipped Cream

Marble Cheesecake

Whipped Cream | Berries

Kahlua Crème Brulee'

Fresh Berries

\$50 per person (does not include gratuity and tax)

Menu Available in Breakers Restaurant February 08-16
For Reservations, please call 603-926-6762, X 610

