

THE
HENRY CLAY
INN®

Love³

February 13 | February 14 | February 15

5-Course Prix Fixe | \$90 per person
Wine Pairing | \$35 per person

Amuse-Bouche

1st Course

Strawberry Spinach Salad

Strawberries, spinach, feta cheese, candied walnuts,
and raspberry champagne vinaigrette

2nd Course

Potato Leek and Beet Soup

A soup split two ways: a classic potato leek soup complimented
by a red beet version to make a perfect combination of flavors

White wine rosemary ice pallet cleanser

3rd Course

Heart-Shaped Lobster Ravioli

From a local pasta maker, a mix of lobster and primavera ravioli
served in with an elegant and light saffron lemon-cream sauce

White wine rosemary ice pallet cleanser

4th Course

Mini Heart Wagyu Steak*

From a local farm, American Wagyu served with
roasted fingerling potatoes and grilled asparagus

5th Course

Strawberry Cheesecake

Fresh strawberry cheesecake served with a
raspberry sherbet and fresh cut strawberries

Gluten free and vegetarian options are available.

*Items may be cooked to order. Consuming raw or undercooked meats could
lead to foodborne illness, especially if underlying health issues are present.