

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

2017 Well Hung Sparkling Blanc De Blanc, Virginia

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

MV Jam Jar Sweet Shiraz, South Africa

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

2023 Elk Cove Pinot Noir, Willamette Valley, Oregon

4th Course

Mini Heart Wagyu Steak*

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

2019 Chateau Bellevue Peycharneau, Bordeaux, France

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.