

The Little Big Cup's
Valentine's Day 2019 Menu

Served Thursday February 14th from 5:00 pm until 9:00 pm

The evening's menu includes an option selection from each of the four courses.

FIRST COURSE

Crab Arancini

An Italian Classic, Crab Rice Balls are deep fried and served with a Vodka Tomato & Cream Aioli

Or

Roasted Oysters

Salty Fresh Shucked Oysters topped with Garlic & Bacon Jam, Butter & Parmesan then fire roasted

Or

Andouille Gnocchi

Tender Homemade Pasta Appetizer served in a Warm, Sage Seasoned Brown Butter and Wine Sauce

SECOND COURSE

Lobster Bisque

or

Creamy Roasted Asparagus Soup

or

Fancy Mixed Greens served with Tangy Goat Cheese and Cilantro Oil Dressing

or

Fresh Mix Salad With a Champagne Poppy Seed Dressing

THIRD COURSE

Filet Mignon With Crawfish Butter, Rice Pilaf and Roasted Asparagus

Or

Pan Seared Flounder served With Seafood Dressing and Roasted Asparagus

Or

Chicken Cordon Bleu With Toasted Almond Rice Pilaf, Spinach & Bacon Jam

DESSERT

Homemade Dark Chocolate Cake

Moist Chocolate Cake topped with Chocolate Ganache, wonderfully balancing equal parts of chocolate and cream. Served with Fresh Raspberries

Or

Puff Pastry Heart filled with French Vanilla Cream

Heart shaped Puff Pastry Cup filled with Homemade French Vanilla Cream is topped with Glazed Mixed Berries and presented with White Chocolate and Butterscotch Brittle

\$49.99 per person (excluding Tax & Gratuity)
Regular Menu not available for Valentine's Dinner