

# Valentine's Chef's Table



FRIDAY FEBRUARY 14, 2020 | 7PM  
CHRISTIANA HILTON

## FIRST COURSE

SEARED WASABI SESAME DIVER SCALLOP served over jicama, mango, onion, grilled pineapple, arugula & quinoa, with a mango vinaigrette

## SECOND COURSE

GRILLED LAMB LOIN served over roasted butternut, fennel & onion, with crispy butternut squash gnocchi & rosemary sauce

## THIRD COURSE

SMOKED DUCK SALAD with baby greens, cranberry & apple chutney, pomegranate vinaigrette

## FOURTH COURSE

LOBSTER FRANCAISE served with roasted heirloom tomatoes, basil, grilled asparagus, olives, peppers & pesto agnolotti, with a lemon caper broth

## ENTREE

GRILLED COFFEE-RUBBED NEW YORK STRIP STEAK served with garlic parmesan fingerling fries & a cognac cream demi

## DESSERT

DRUNKEN MONKEY banana jam filled beignet & a fresh fruit shooter with marsala sabayon

WINE & BEER PAIRINGS WILL BE RELEASED AT A LATER DATE.

PRICE PER PERSON \$82 | PAIRED WITH BIG OYSTER BEER \$102 | PAIRED WITH WINE \$112  
GRATUITY INCLUDED

Full prepayment is required to secure dinner reservation. Full refund available if cancellation occurs prior to 3PM on February 10, 2020.

THE FIRST 5 COUPLES TO RESERVE A TABLE WILL RECEIVE A COMPLIMENTARY OVERNIGHT ROOM! ADDITIONALLY, A DISCOUNTED ROOM RATE OF \$99 IS AVAILABLE FOR EVERYONE ATTENDING THIS VALENTINE'S DINNER.

RESERVE YOUR TABLE BY CALLING 302-631-1542 OR  
E-MAILING [JLUKEMAN@HILTONCHRISTIANA.COM](mailto:JLUKEMAN@HILTONCHRISTIANA.COM).



**Hilton**  
WILMINGTON/CHRISTIANA