



VALENTINE'S MENU FOR TWO

\$120 PER COUPLE | FEBRUARY 13, 14, AND 15



ENTRÉES

salade au chèvre chaud

warm chevre salad | goat cheese croutons | toasted hazelnuts |
red endive and arugula | champagne vinaigrette

coquilles saint-jacques à la crème de safran

georges bank sea scallops | saffron crème | frisée salad | blood orange vinaigrette

PLAT PRINCIPAL

boeuf en croute pour deux | beef wellington for two

center cut beef tenderloin | butter pastry crust | mushroom duxelles |
merlot jus | asparagus | béarnaise

DESSERT

flambé alaska au four pour deux | baked alaska for two

raspberry passionfruit sorbet | vanilla gelato | pistachio sponge | meringue | kirsch flambé

** Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.*

** A customary 20% service charge will be added for parties of 6 or more.*

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