



VALENTINE FEATURE MENU

\$85 per person

FIRST COURSE

LITTLE CHARRED APPLE SALAD

Frisian Farms smoked gouda {Leighton, Iowa}, La Quercia prosciutto {Norwalk, Iowa}, roasted Honeycrisp apples, white balsamic vinaigrette, spicy pecans, pickled onion

SECOND COURSE

Choice of one entrée per person.

BEEF TENDERLOIN STEAK DIANE

Seared beef tenderloin medallions with shallots, Dijon, shiitake mushrooms and white wine cream sauce. Asparagus, white cheddar mashed potatoes

-OR-

JUMBO SHRIMP SAUTÉED WITH TARRAGON-TOMATO BUTTER

Herb roasted fingerling potatoes, baby carrots, parsnip purée

DESSERT COURSE

DOUBLE CHOCOLATE MOUSSE CAKE

Layers of dark chocolate cake, milk chocolate mousse, chocolate ganache, chocolate shell, torched Italian meringue, whiskey infused cherries, wild berry sauce, mint

Ask your server for suggested wine pairings.

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ON GRAND