



Valentine's Dinner Menu
\$95.00 per Couple; \$50 per Person
(\$120.00 per couple value)

Wine Course

Begin your meal with a glass of our 1861 Farmhouse Private Label Wine. Tonight, we have selected two excellent wines from which you may choose:

"The House"

~ A special white wine we named after our special white house . . . this is an elegant Seyval Blanc from North Carolina's beautiful Yadkin Valley. Our version is stainless-steel-fermented, producing a deliciously crisp and clean off-dry Seyval. Enjoy a touch of sweetness with highlights of peach and mango. Delightful finish.

Or ~

"Victoria's Vale"

~ Named for Victoria Taylor and the valley she loved, Victoria's Vale is a special blend of North Carolina Merlot and Cabernet Franc. A lovely fruit-forward red with aromas of cherries, plums, and raspberries, with a faint suggestion of cedar. Deliciously round in the mouth and a pleasure to drink.

Tonight's Wine Course will be served with our Signature Parmesan Crisps.

Second Course

Charleston She-Crab Soup

There is soup, and there is Crab Soup, and there is She-Crab Soup. Using the classic Charleston recipe, this heavenly Crab Bisque uses both the Lump Crabmeat and the Roe of the Atlantic Blue Crab. And, just as the Charlestonians do, we add a sniffer of Brandy for a truly rich and delectable culinary experience.

Or –

1861 Farmhouse Roasted Tomato Bisque

Our Roasted Tomato Bisque combines the puree' of Fresh, Roasted Tomatoes with Light Cream and just a hint of Fresh Basil. With luscious bits of Tomatoes, this Soup is hot and satisfying and not too heavy on the palate.

Third Course

Grilled Romaine Salad to Share

A Farmhouse Signature Salad you won't soon forget! Seared Open-Faced Romaine Leaves are drizzled with Olive Oil and lightly grilled to golden-brown edges. Sprinkled with a Confetti of Diced Tomato, Sweet Onion, and Crispy Bacon. We recommend our Harvest Bleu Cheese Dressing ~ Divine!

Fourth Course

Your Choice of . . .

Cranberry Pork Tenderloin Medallions

A special Valentine offering, our Pork Tenderloin is slow-cooked in a delicious Whole-Berry Cranberry Sauce. The result is mouth-watering tender Pork Medallions infused with the naturally sweet and tart flavors of the Cranberry. Served with Garlic Mashed Yukon Gold Potatoes and Grilled Asparagus Spears.

Fresh North Carolina Mountain Rainbow Trout

A classic favorite of the High Country, our **Rainbow Trout** is boneless, and lightly grilled with a Fresh Lime Zest and Cracked Black Pepper seasoning that enhances but does not overwhelm the fresh and mild natural flavor of the Trout.

Or ~ request your Trout Blackened, or Encrusted with Fresh Pecans. Served with our Creamy Herbed Risotto and Grilled Fresh Asparagus Spears.

Chicken Cabernet

Only at The 1861 Farmhouse . . . A plump and tender Chicken Breast is saute'd with Fresh Mushrooms in Cabernet Sauvignon, served under a Veil of Swiss Cheese, and topped with a rich Cabernet Demi-Glaze.

We serve it with our Garlic-Mashed-Potatoes and Grilled Vegetables.

1861 Vegetarian Lasagna

Lasagna goes Gourmet at The 1861 Farmhouse! This rich and delicious offering features Fresh Spinach, Zucchini, Yellow Squash and Sliced Mushrooms, beautifully layered with a blend of Fresh Herbs and Three Savory Cheeses. The crowning flourish is our Béchamel Base and Fresh Pine Nut & Basil Pesto. Divine!

Served with Fresh-Baked Farmhouse Bread \$16.99

Wine Suggestion: Beautiful with Valle Sunset or Boulder Shadow.

Fifth Course

A Dessert to Share . . .

Valentine Red Velvet Cake

What could be a more perfect Valentine Dessert than Red Velvet Cake?! This rich and delicious version has *Four* Layers and is impressively tall! Two delicious Frostings, Cream Cheese and Chocolate Truffle, separate the Four Decadent Layers.

Go ahead. After all, it *is* Valentine's Day! Live a little!

Or –

Black Forrest Chocolate Cherry Torte

Do you love Chocolate Covered Cherries? This enchanting and truly delightful blend of Dark Chocolate Cake, Sugared Cherries, and Luscious Whipped Cream create this impressive Dessert that won't disappoint! Sinfully delicious!

Sixth Course

Valentine Chocolate-Infused Wine

And now, Ladies and Gentlemen, for the coups de grâce of evening . . .

We introduce . . . for your tasting pleasure . . . Chocolate Wine.

It smells absolutely heavenly, but be warned, it is truly sinful!

Unapologetic, this decadent Red is infused with Rich, Dark Chocolate.

(And the Garretts *swear* it is a powerful *aphrodisiac*!)

So, if you are up to it, and since it is Valentine's Day . . . by all means, enjoy!