



Casey Jones Restaurant & Bar

Valentine's Weekend

Prix Fixe Menu

February 12 & 13

5pm - 9:30pm

—Choose one from each course to create your meal—

First Course

Chilled roasted butternut squash souffle with mixed greens, heirloom tomatoes, boursin cheese with sugared macadamia & pecan nuts tossed in a pecan vinaigrette

Colossal crab salad with butter lettuce, capers, heirloom tomato, hard-boiled eggs drizzled with a lemon caper horseradish dressing

Entree Course

Pepper-seared Hawaiian tuna accompanied by sauté of white beans, portobello mushrooms and wilted spinach with a pinot noir sauce

Pan-roasted "picanha" style 10-ounce culotte steak with oven-roasted root vegetables, roasted shallot rosemary butter with a potato pancetta terrine

Braised pork, wild mushroom & caramelized Fuji apple manicotti with gruyere cheese with a Madeira béchamel

Dessert Course

Raspberry Philly Almond Cake

Brown sugar almond cake with fresh raspberry, cream cheese mousse topped with a cinnamon almond streusel

Dark Chocolate Orange Bombe

Dark chocolate and blood orange mousse covered in chocolate ganache with a caramelized orange center with an orange blossom syrup

\$49.95 per person, plus tax & gratuity

Reservations recommended

301-392-5116