



Valentine's Day

THREE - COURSE DINNER

\$60/PERSON

SOUP OR SALAD

ROASTED BUTTERNUT SQUASH BISQUE

Brown butter / thyme / crème fraîche

-OR-

ROASTED BEET & BURRATA SALAD

Arugula / pistachios / red onion / citrus vinaigrette

MAINS

SURF & TURF

Filet mignon / red wine demi / grilled shrimp /
parsnip mash / seasonal veg

-OR-

PAN-ROASTED HALIBUT

Wild rice blend / roasted carrots / beurre blanc

DESSERT

CHOCOLATE LAVA CAKE

Raspberry coulis / vanilla bean whipped cream

RESERVATIONS AVAILABLE ON FEB 13TH & 14TH

For reservations, call 920.421.5113 or
email contact@thymecuisine.com

