



The Blackbird Café Valentine's Day Menu

\$50 per couple

Appetizer

Couples: choose one to share (6.00 à la carte)

Stuffed Mushrooms - baby portabella mushrooms filled with parmesan cream cheese blend, fresh herbs and spices

Avocado Fries - breaded in panko and fried to a golden brown. Served with mole

Medjool Dates - stuffed with blue cheese, wrapped in hardwood smoked bacon, with a balsamic reduction

Entrée

Couples: choose 2 (25.00 à la carte)

Entrees come with house salad or cup of tomato bisque soup

Grilled Salmon with basil cream sauce, house-made mashed potatoes, sauteed seasonal vegetables

Beef Bourguignon - traditional French stew of red wine braised beef, potatoes, and mushrooms, with a rich brown sauce. Served with chunk of country French bread

Chicken Cordon Bleu - stuffed with Gruyere cheese and fire braised ham, breaded and baked to a golden brown. Topped with a creamy Béarnaise sauce. Served with house-made mashed potatoes and sautéed mixed vegetable

Vegetable Carbonara - sautéed asparagus, mushrooms, and peas tossed with fresh fettuccine and served in a silky sauce of butter, eggs, and parmesan. Served with a chunk of country French bread (Add pork belly: 5.50)

Simply Sweet Endings

Couples: choose 1 to share (6.50 à la carte)

Neapolitan - the classic trio- three scoops of house-made ice cream; vanilla, chocolate, and strawberry

Blackbird Sundae - house-made double chocolate brownie with a scoop of vanilla ice cream, topped with house-made fudge sauce