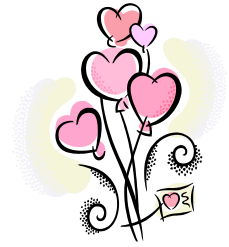


Valentine's Day At Historic Banning Mills



Friday, February 9th 2018 through Saturday, February 17th 2018

Semi-Formal Attire. Seating between 6pm-7:30pm.(30min increments)

Meals served in the Main Dining area.

Five Course Meal includes one glass of wine or sparkling juice per person.

Starter: Porter Cheddar Cheese served with Roasted Almonds

1st Course: Appetizer

Carmelized Onion Tart with Gruyere Cheese and Fresh Thyme

2nd Course: Soup

House Made Tomato Basil Soup

3rd Course: Salad

Estate Salad tossed with Champagne Vinaigrette

4th Course: Entree

Petite Filet: *Certified Angus Beef Filet, served with Gorgonzola Crumbles and Balsamic Glaze*

Smoked Scottish Salmon: *Topped with Hot Honey Glaze*

Free Range Chicken Breast: *Stuffed with Artichoke Hearts, Drizzled with Lemon Basil Aioli*

Roasted New Zealand Lamb Chops: *with Pomegranate Port Reduction*

Surf and Turf: *Blackened New Zealand Venison Tenderloin, Topped with Jalapeno Scallop Scampi*

Champagne Shrimp with Pasta: *Sauteed Shrimp Tossed with Sundried Tomatoes and Champagne Cream Sauce
(also available as a vegetarian option)*

5th Course: Dessert

White Chocolate Raspberry Brulee Cheesecake and Chocolate Mousse Bomb

Packages:

Package One

One Night Stay in a Creekside Jacuzzi or Pine
Log Cabin Room
Five Course Gourmet Meal
Full Country Breakfast the following morning
\$324 (all inclusive)
** 348.00 (all inclusive) Tree House Room**

Package Two

Five Course Gourmet Meal for Two
\$109.99 ++

Reservations Are Required

++ = 7% Sales Tax and 18% Gratuity