

Four-Course
Prix Fixe Menu

FEBRUARY 14, 2021

5:00 p.m. – 9:00 p.m.

Valentine's Day

First (Individual Course)

Garden Salad with Champagne Vinaigrette

or

Caesar Salad



Second (Shared Course)

Porcini Mushroom Ravioli

balsamic mushroom ragu | arugula salad | basil-infused ricotta

or

Sea Scallop

bacon pepper jam | goat cheese foam | Thai basil | beet chips



Intermezzo (Individual Course)

berry sorbet | Prosecco



Third (Individual Course)


Grilled Dry-Aged Ribeye

beet bordelaise | Parmesan garlic duchess potatoes
roasted garden vegetables

or

Seafood Paella

langoustines | clams | shrimp | saffron rice | peas
pearl onions | red pepper tuile



Fourth (Shared Course)

Deconstructed Strawberry Mousse Cake

strawberry sauce | dehydrated berries

or

New York Cheesecake

Arbor Day coffee caramel | chocolate tuile

\$150 per couple, tax and gratuity not included.
Reservations required. Please call 402-873-8740
or visit liedlodge.org/dining.

Timbers

AT LIED LODGE