the PARLOUR INN
— A VINTAGE HOTEL —

Valentines Menu

EXECUTIVE CHEF · KEVIN HALLMAN

Prix Fixe Menu - $99 per person + tax & gratuity
Saturday February 14th, 2026
Seatings Available 4:30pm – 8:30pm

Starters

Squash Bisque
Roasted Squash, Crème Fraiche and an Apple Chips

Greens
Greens, Shaved Apples, Candied Pecans, Feta and Blueberries

Baked Brie – Serves 2
Caramelized Onion, Puff Pastry, Berry Compote and Toasted Baguette

Entrée

Steak
6oz Beef Tenderloin, Chive Mashed Potatoes, Seasonal Vegetables, Brandy and Peppercorn Scented Jus

Chicken Supreme
Caprese Stuffed Chicken Supreme, Pan Jus, Seasonal Vegetables and Herb Roasted Fingerling Potatoes

Salmon
Sundried Tomato Crusted Salmon fillet, Herbed Roasted Fingerling Potatoes, Seasonal Vegetables

Mushroom Wellington (Vegetarian)
Wild Mushrooms, Caramelized Onion, Fine Herbs and Goat Cheese wrapped in Flaky Pastry. Served with Mushroom Jus, Seasonal Vegetables and Fingerling Potatoes

10oz Prime Rib ($20 upcharge)
Garlic Mashed Potato, Seasonal Vegetables, Yorkshire Pudding, Red Wine Jus

Dessert

Limoncello Tart with Toasted Meringue

The Parlours Famous Pavlova, Lemon Crème Anglais, Raspberry Sauce, Whipped Cream and toasted Almonds