

Harrigan's
CAFE & WINE DECK

VALENTINE'S DAY

EXCLUSIVE 3-COURSE MENU

BEGINNING

STRAWBERRY RICOTTA BRUSCHETTA

toasted crostini, house-made whipped ricotta, macerated strawberries, micro basil

SAUSAGE STUFFED MUSHROOMS

cremini mushrooms, mild Italian sausage, grated parmesan, toasted breadcrumbs

TUSCAN WHITE BEAN SOUP

chicken stock and mirepoix base, cannellini beans, parmesan, and fresh bacon bits

MAIN EVENT

CHICKEN BALLOTINE

mushroom duxelles & spinach stuffed chicken breast, sundried tomato & parmesan cream sauce, served with mashed potatoes & asparagus.

SEAFOOD PASTA

angel hair pasta, shrimp, & mussels in a white wine & butter sauce, with lemon & fresh herbs.

BRAISED SHORT RIB

tender red wine-braised beef short rib, served with mashed potatoes & glazed carrots.

DESSERT

CHOCOLATE DESSERT BAR

decadent display of sweets for your choosing!

\$39pp | price includes glass of house wine (21+)
tax & gratuity not included.

Live
Entertainment
5-8pm

4:30pm-8:30pm
(last seating)

RSVP
814-361-2620

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