



OSCEOLA MILL

DINING & LODGING

VALENTINE'S DINNER

February 12th - 14th

SOUP

French Onion Soup With Melted Gruyere Cheese & Sherry Finish

APPETIZER

Shrimp Cocktail With Homemade Signature Cocktail Sauce

SALAD

Loose leaf greens and romaine lettuce topped with cucumber, red onion, carrot, tomato, croutons, and house made apple cider vinaigrette or balsamic dressing

ENTREE

Short Ribs

Braised organic grass-fed beef short ribs with sauteed seasoned fingerling potatoes and a roasted parsnip and carrot duo

Trout

Pecan crusted trout, pan fried and served atop Israeli couscous in porcini mushroom sauce and grilled garlic asparagus

DESSERT

Creme Brulee Topped With Berries & Fresh Whipped Cream

Flourless Chocolate Torte With Chocolate Drizzle, Raspberries & Fresh Whipped Cream