



Menu



VALENTINE'S DAY

Wine Pairing

Chef inspired pairings over 2 courses \$20

Appetizer

Chef's choice canapes & a complimentary glass of bubbly

Starter

Lobster Bisque

Intermezzo

Sorbet Refresher

Entrees

Includes boursin mashed russets, creamed spinach, fresh popover
Paired with La Crema, California - Pinot Noir

Prime Rib \$63

Queen cut, house made au jus

Almond Crusted Walleye \$55

Lemon beurre blanc

Chicken Kyiv \$50

Hand rolled, breaded breast filled with house made garlic butter.
Shallot cream

Vegetable Napoleon \$50

Roasted garden vegetables, spinach, blistered red pepper mashed
russet, shaved parmesan, balsamic reduction

Sweets

Paired with Veuve du Vernay, France

Grapes Devonshire

Champagne Panna Cotta

Flourless Chocolate Torte

All pricing includes a 1% city ramp fee. 20% service charge will be added to all food & beverages for groups of 8 or more. All service charges are the sole property of the Lowell Inn. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness.