

THE
PEARL
AT ASPIRE

Valentine's Weekend Dinner for Two

Exclusively held on February 14th, 15th, and 16th

Chef's treat to begin your experience:

Sesame crusted seared Ahi Tuna, wonton topped with rice wine cucumber.

Choice of One Appetizer "To Share"

Aspire's Spinach and Artichoke Dip

Creamy spinach dip blended with marinated artichokes, topped with fire-roasted red peppers, and served with crisp pita chips.

Baked Brie

Brie in golden puff pastry drizzled with honey. Served with apple slices, berries, nuts, and crostini.

Smoked Salmon Dip

Our chef brings a touch of Alaska to Clinton, TN. Smoked salmon, cream cheese, fresh dill, capers, and served with crispy pita.

Choice of Two Entrees

Bone-in Pork Chop

10-oz bone-in, thick-cut pork chop, brined in sweet tea and finished on the grill with dried cherry marsala demi.

Chicken Florentine

Two 6-oz chicken breasts served with creamy spinach sauce, topped with portobello mushrooms and shredded parmesan cheese.

Thick-cut Grilled Ribeye*

14-oz grilled ribeye, and finished with an herbed butter demi.

Grilled Fresh Chilean Salmon

Grilled fresh Chilean salmon, topped with a vibrant fire-roasted green chili mango salsa.

One Dessert "To Share"

The Pearl Brownie

Heart-shaped triple chocolate brownie, served with a scoop of vanilla ice cream and topped with our signature cherry glaze.

Strawberry Champagne Cheesecake

Creamy vanilla cheesecake topped with strawberry champagne sauce.

One Bottle of Your Choosing:

Josh Cabernet

Oyster Bay Sauvignon Blanc

Josh Merlot

Chateau St. Michelle

Price: \$185.00 per couple Feb 14th

Price: \$165.00 per couple Feb 15th and 16th

Includes live music from a harp or cellist from 6 pm -9 pm

FEEL FREE TO ENJOY OUR REGULAR MENU

*Items cooked to order. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.