MCMILLINS
ROCHE HARBOR

Valentine's Weekend

FEBRUARY 13, 14, AND 15
FRIDAY, SATURDAY AND SUNDAY

VALENTINE COUPLE'S FOUR COURSE MENU FOR TWO
$79.95 each guest sold as couple only

First Course, on the Half Shell to share
Pacific Singing Scallops - roasted on the half shell, Dungeness crab, lemon aioli and au gratin.
Westcott Bay Oysters - on the half shell with champagne mignonette.

Second Course, Choose One
Local Dungeness Crab Bisque GF
Dungeness crab, sautéed root vegetables, fresh herbs, Spanish paprika, and rich cream. Garnished with crème fraiche and house made Old Bay cheddar crackers.

OR

McMillin's House Maytag Blue Cheese GF
Crisp romaine hearts tossed in award winning Maytag® blue cheese dressing then garnished with toasted almonds, chopped egg and more blue cheese crumbles.

Entrée Course, Choose One
MCMILLIN'S FAMOUS SLOW ROASTED 10 HOUR PRIME RIBS OF BEEF
USDA Prime, 60-day aged, Northwest Double R Ranch Beef, then we rub each roast with cracked black pepper and Lawry's® salt then slowly roasted for 10 hours until it reaches the ideal medium-rare.Tonight's prime ribs of beef are served with house made veal bone au jus, our signature savory horseradish whipped cream sauce, and your choice of Yukon Gold mashed potatoes, baked potato with loaded steak house butter or steak fries.

OR

Salish Sea Salt Roasted Chinook Salmon GF-DF
Fresh king salmon rubbed with aromatic herbs and spices then basted with bronzing oil. Served with rosemary fingerling potatoes and grilled onions and fall market basket of vegetables. Roche Harbor prefers to serve wild King Salmon, if unavailable, we serve fresh Ōra King salmon loaded with rich omega-3 oils.

DESSERT, to share
Basque Style Cheesecake with Fresh Berries
Deeply caramelized top and an intensely creamy, custard like center served with fresh strawberry coulee and topped with fresh raspberries, blackberries, and strawberries.