CHICAGO, Ill. – January 7, 2015 - For years, Pheasant Run Resort has been the ideal destination for any kind of getaway. For the most romantic holiday of the year, sweethearts are invited to charm their significant others with a Valentine’s Day dinner at Pheasant Run Resort’s restaurants Jambalaya and Harvest. Both restaurants offer an exclusive Valentine’s Day prix fixe menus created by Executive Chef Tiffany Hooker on Saturday, February 14.

Pheasant Run Resort’s festive Jambalaya Restaurant offers zesty New Orleans-inspired dishes. The three-course prix fixe Valentine’s Day menu priced at $60 per couple plus tax and gratuity, offers a soup or salad along with entrees including bourbon glazed ribeye steak, pan seared salmon fillet, and roasted half Chicken with a maple glaze. Topping it all off is a delectable dessert for two.

“We are pleased to meld food and romance with the distinctly different restaurant features our culinary team has created this year, says Chef Tooker. “Each of Pheasant Run Resort’s restaurants offers its own ambiance and cuisine so there is something for every couple to enjoy,” she adds.

For a more intimate romantic table for two, Harvest offers a four-course prix fixe menu priced at $90 per couple plus tax and gratuity. The Valentine’s Day Menu at Harvest includes Chef Tooker’s gourmet appetizers selections including stuffed prosciutto with fresh mozzarella or a classic shrimp cocktail. Guests have the choice of soup or salad with main course selections including filet mignon and lobster combination, an herb cheese stuffed roasted chicken, a salmon fillet layered with an assortment of vegetables, or the wild mushroom ravioli with truffle scented three-cheese brandy cream sauce. A sweet ending includes dessert for two selections including chocolate strawberries and vanilla bean scented mousse, warm chocolate molten lava cake with vanilla bean ice cream, or pistachio gelato in a caramel cup with fresh berries.

During the month of February, 20% of the proceeds from a special Harvest menu will be donated to the Ovarian Cancer Symptom Awareness organization, a nonprofit based in St. Charles that aims to educate women about the silent symptoms of ovarian cancer. This is especially important to Executive Chef Tiffany Tooker, an ovarian cancer survivor.

Executive Chef Tooker says, “I love being able to create dishes perfect for special occasions, but what I love even more is giving back to causes that have significantly impacted my life.”

Restaurant Reservations are highly recommended. Call 800-474-3272 or visit http://www.pheasantrun.com/activities/dining.php for more information.

(Menus below)
Valentine’s Day at Jambalaya
Price per couple $60.00 plus tax and gratuity

**Soup or Salad**
Baked French Onion Soup or Jambalaya Caesar Salad with Garlic Herb Croutons

**Entrées**
- Grilled Ribeye Steak
- Bourbon Glazed with Grilled Sweet Corn and Mashed Sweet Potatoes
- Sweet Pepper Chili Salmon
- Pan Seared Salmon Fillet with an Apple Chili Glaze on a Bed of Dirty Rice
- French Quarter Roasted Chicken
- Roasted Half Chicken with a Maple Glaze, Grilled Cornbread and Sweet Potato Fries

**Dessert for Two – Select One**
- Southern Style Pecan Pie or New York Style Cheesecake

Valentine’s Day at Harvest Restaurant
Price per couple $90.00 plus tax and gratuity

**Soup or Salad**
Lobster Bisque Garnished with Colossal Shrimp or Harvest Spinach Salad with Warm Bacon Balsamic Vinaigrette

**Appetizer – Select One**
- Stuffed Prosciutto with Fresh Mozzarella, Sun Dried Tomato & Pesto Reduction or
- Classic Shrimp Cocktail

**Entrées – Select One**
- **Surf & Turf**
  4oz Filet Mignon with Cabernet Demi-Glace and a 6oz Succulent Steamed Lobster Tail With Truffle Scented Mashed Potatoes and Roasted Baby Vegetables
- **Salmon Vera Cruz**
  Salmon Fillet Layered with Sliced Avocado, Caramelized Bermuda Onions and Plum Tomatoes With Avocado & Lime Aioli over Creamy Risotto and Roasted Baby Vegetables
- **Roasted Chicken**
  French Cut Chicken Breast Stuffed with Herb Cheese, Garnished with Grilled Cherry Tomatoes, Artichokes and Creamy Herb Risotto
- **Wild Mushroom Ravioli**
  Tossed in a Truffle Scented Three Cheese Brandy Cream Sauce with Grilled Asparagus and Eggplant with Roasted Sweet Tomatoes

**Dessert for Two – Select One**
- Chocolate Strawberries & Vanilla Bean Scented Mousse
- Warm Chocolate Molten Lava Cake & Vanilla Bean Ice Cream with Chantilly Whipped Cream
- Pistachio Gelato in a Caramel Cup with Fresh Berries

# # #