



VALENTINE'S DAY \$60 Price Fix Menu

AMUSE

Corn Blini

Cured Salmon, Caviar, Crème Fraîche, Prosecco

FIRST COURSE

Oyster Quartet

*Malpeque, Yaquina, Wellfleet, Blue Point;
Sherry Mignonette and Housemade Cocktail Sauce*

Lobster & Crab Cakes

Seaweed Salad, Thai Coconut Curry Sauce

Shrimp Bisque

Tarragon Crème Fraîche, Cayenne Croutons

Ricotta & Wild Mushroom Crepes

Zucchini, Basil, Sun Dried Tomato Coulis, Balsamic Glaze

Kale & Treviso Salad

*Frisée, Red Onion, Kabocha Squash, Manchego Cheese,
Toasted Pumpkin Seeds, Cider Molasses Vinaigrette*

Endive Salad

*Bacon, Pears, Stilton, Red Onion,
Port Wine & Walnut Dressing*

Grilled Marinated Quail

Dried Fruit and Vegetable Cous Cous. Thyme Au Jus

SECOND COURSE

Wild North Atlantic Arctic Char

Basil Risotto, Oven Dried Tomatoes, Truffle Sauce

Grilled Hanger Steak

*Green Onion Mashed Potatoes, Asparagus,
Red Wine Shallot Au Jus*

Spice Rubbed Duck Breast

*Roasted Parsnip Purée, Poached Pear, Taro Root Chips,
Kumquat Relish Porto Sherry Glaze*

Pan Seared Sea Scallops

*Spinach, Grape Tomatoes, Quinoa, Pine Nuts,
Caper Relish, Orange Sauce*

Herb Crusted Rack of Lamb

*Brussels Sprouts with Bacon,
Potato & Leek Galette, Rosemary au Jus*

Pan Seared Venison

Wilted Swiss Chard, Herb Spätzle, Spice Au Jus

Porcini Dusted Halibut

Cauliflower Mash, Wild Mushrooms, Red Pepper Sauce

Grilled Pork Rib-Eye

*Basmati Rice Pilaf, Sautéed Chinese Broccoli,
Grilled Pineapple Salsa*

DESSERT

Pumpkin Cheesecake

*Cranberry Compote, Whipped Cream,
Sweet & Salted Pecans*

Layered Chocolate & Red Velvet Cake

*Cream Cheese Frosting, Chocolate & Raspberry Sauces,
Mint Stracciatella Ice Cream*

Chocolate Hazelnut Roulade

*Vanilla Ice Cream, Chocolate Sauce,
Hazelnut Praline*

Key Lime Pie

Crème Chantilly, Raspberry Chambord Coulis

Ginger Pomegranate Crème Brûlée

Fresh Pomegranate

Walnut Apple Torte

*Crème Anglaise, Caramel Sauce, Candied Walnuts,
Butterscotch Ice Cream*

Please let us know if you have any allergies or dietary restrictions.

EXECUTIVE CHEF YOEL CRUZ

PASTRY CHEF ALANA FORD

[Make a reservation here](#)