



## VALENTINE'S DAY \$65 Price Fix Menu

### AMUSE

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Mushroom & Goat Cheese Empanadita  
*Black Bean Sauce, Feta & Tomato Salad, Avocado Cream*

### FIRST COURSE

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

Shrimp Bisque  
*Tarragon Crème Fraîche, Cayenne Croutons*

Spinach & Ricotta Crepes  
*Wild Mushrooms, Red Pepper Sauce, Basil*

Kale & Treviso Salad  
*Frisée, Kabocha Squash, Kumquats, Pumpkin Seeds,  
Manchego Cheese, Orange Mustard 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

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Wild North Atlantic Arctic Char  
*Basil Risotto, Oven Dried Tomatoes, Truffle Sauce*

Filet Mignon au Poivre  
*Roasted Garlic Mashed Potatoes, Blue Cheese Creamed Spinach,  
Red Wine au Jus*

Spice Rubbed Duck Breast\*  
*Egg Noodles with Carrots, Zucchini, Red Peppers & Peanuts;  
Kumquat Relish, Spicy Honey Soy 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 Kale with Roasted Peppers, Walnuts, Sweet Potato Gnocchi,  
Huckleberry Sauce*

Herb & Parmesan Crusted Halibut  
*Haricot Verts, Sautéed Grape Tomatoes with Olives & Almonds,  
Mustard Beurre Blanc*

Grilled Pork Rib-Eye  
*Basmati Rice Pilaf, Sautéed Chinese Broccoli,  
Grilled Pineapple Salsa*

### DESSERT

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Red Velvet Cake  
*Cream Cheese Frosting, Chocolate Ganache,  
Chocolate & Raspberry Sauces,  
Mint Stracciatella Ice Cream*

Chocolate Mousse Cake  
*Bitter Chocolate Ice Cream, Chopped Heath Bar,  
Chocolate & Caramel Sauces*

Pumpkin Flan  
*Cranberry Compote, Burnt Sugar Ice Cream,  
Pumpkin Seed Praline, Honey Tuille*

Key Lime Pie  
*Crème Chantilly, Raspberry Chambord Coulis*

Bourbon Butterscotch Crème Brûlée  
*Whole Wheat Ginger Snap Cookie*

Upside Down Maple Apple Cake  
*Butterscotch Ice Cream, Candied Walnuts,  
Cinnamon & Caramel Sauces*

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

**EXECUTIVE CHEF YOEL CRUZ**

**PASTRY CHEF ALANA FORD**

[Make a reservation here](#)