



AMUSE

Burratini n' Beets

Fresh Murray's Burrata atop Beet Carpaccio with shaved almonds

FIRST COURSE

Oyster Quartet

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

Lobster Bisque

Tarragon Crème Fraîche, Cayenne Croutons

Spinach & Ricotta Crepes

Wild Mushrooms, Red Pepper Sauce, Basil

Kale & Treviso Salad

Roasted Delicata Squash, Apples, Dried Cranberries, Pumpkin Seeds, Goat Cheese, Citrus Cider Vinaigrette

Endive Salad

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

Porcini Dusted Quail

Swiss Chard, Roasted Butternut Squash, Balsamic Glaze

DESSERT

Red Velvet Cake

Cream Cheese Frosting, Chocolate Ganache, Chocolate & Strawberry Sauces, Mint Chocolate Chip Ice Cream

Chocolate Mousse Cake

Bitter Chocolate Ice Cream, Chopped Heath Bar, Chocolate & Caramel Sauces

Pumpkin Crème Brulee

With Spiced Pumpkin Seeds

VALENTINE'S DAY

\$70 Price Fix Menu

SECOND COURSE

Filet Mignon au Poivre

Steak Cut Potatoes, Spicy Mustard, Bourbon Au Jus

Herb Crusted Rack of Lamb

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

Roasted Honey & Soy Salmon

Coconut Jasmin Rice, Bok Choy, Shitake Relish

Tortilla Chip Crusted Scallops

Corn flan, Grilled Fennel, Jalapeno Beurre Blanc

Chicken Rollatini

Stuffed with Mushroom Duxelle, served with Kabocha Squash, Collard Greens, and Thyme Au Jus

Drunken Bucatini (vegetarian)

Red Wine Sauce, Shaved Truffles, Mascarpone, and fresh herbs

Key Lime Pie

Crème Chantilly, Raspberry Chambord Coulis

Apple Cranberry Crumb Pie

Salted Caramel Gelato, Crème Anglaise, Red Wine Cranberry Sauce, Apple Chip

Ice Cream

Three Scoops

Gelati: *Salted Caramel, Dark Chocolate, Pistachio, Mint Chocolate Chip, Vanilla*

Sorbetti: *Pineapple, Lime & Fresh Mint, Black Currant*

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