



VALENTINES 2018

\$52 PER PERSON

APPETIZERS: CHOICE OF...

- LOBSTER BISQUE** | micro celery, truffled lobster salad, red pepper, spicy oil
- SPICY TUNA TARTARE** | cucumber, cilantro, scallion, chive cream, ox chili sauce, hand-cut potato chips
- PROSCIUTTO DI PARMA** | Stilton, truffle honey, arugula, winter citrus, Mama Lil's Hungarian peppers, crostini
- FOUR ISLAND CREEK OYSTERS ON THE HALF SHELL** | champagne mignonette, house made cocktail sauce, lemon
- SAFFRON ARANCINI** | wild mushroom, fontina, Mama Lil's Hungarian peppers, marinara
- BABY KALE CAESAR** | roasted Brussels & carrots, pickled beets, olive croutons, shaved cheddar

ENTREES: CHOICE OF...

- PAN ROASTED SALMON** | beluga lentils, lobster broth, shitake, tatsoi
- SEARED SCALLOPS** | chestnut carrot puree, mustard greens, roasted celeriac, crispy onions
- BEEF CAVATELLI** | wild mushrooms, kale, thyme & meyer lemon butter sauce, candied walnuts
- HERB ROASTED BONELESS 1/2 CHICKEN** | mashed potatoes, sautéed spinach, garlic & tarragon white wine sauce
- GRILLED PORK TENDERLOIN** | broccoli rabe, Cipollini, peppers, crispy fingerling potatoes, balsamic agro dolce
- GRILLED 'OAK WHISKEY BARREL' FILET MIGNON** | Yukon gold mashed, grilled asparagus, port demi-glace...plus 5

DESSERT: CHOICE OF...

- LEMON CROSTATATA** | crème anglaise, whipped cream
- CHOCOLATE HAZELNUT DACQUOISE** | raspberry coulis, whipped cream

SIDES...

- YUKON GOLD MASHED POTATO...6**
- GRILLED ASPARAGUS...7**
- SAUTÉED BROCCOLI RABE...7**

- HAND-CUT POTATO CHIPS...6**
- SAUTÉED SPINACH...6**

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
PLEASE ALSO NOTIFY YOUR SERVER OF ANY DIETARY OR HEALTH RESTRICTIONS AS NOT ALL INGREDIENTS ARE LISTED
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE THE CHANCES OF FOOD BORNE ILLNESS

MATTHEW O'NEIL – CHEF/OWNER KATHLEEN RODGERS – CHEF DE CUISINE
GIFT CERTIFICATES AVAILABLE