

Valentine's Menu

Available Friday, February 12 through Sunday, February 14

First Course

Choose one of the following:

Champagne Potato Soup, Truffle Emulsion, Fried Leeks

Dungeness Crab Salad, Blood Oranges, Avocado, Almond Oil, Fresh Herbs

Roasted Beet Salad, Fresh Chèvre, Candied Pecans, Herb Salad, Hazelnut Vinaigrette

Beef Carpaccio, Truffle Brown Butter, Tarragon, Fried Capers, Arugula, Shaved Parmigiano-Reggiano

Second Course

Choose one of the following:

Savory Tart of Feta Cheese, Slow Roasted Tomatoes, Arugula, Aged Balsamic Vinaigrette

Bouillabaisse of Assorted Fresh Fish and Shellfish, Tomatoes, Saffron, Fresh Herbs, French Bread

Pan Seared Scallop, Glazed Baby Carrots, Smashed Parsnips, Vanilla Brown Butter

Braised Rabbit, Tagliatelle Pasta, Wild Mushrooms, Shallot, Truffle, Garlic, Assorted Herbs

Entrées

The price shown for each entrée includes one option from each course.

Slow Roasted Sea Bass, Potato "Risotto," Oyster Mushrooms,
Littleneck Clams, Broccoli Raab, Mustard oil 41

Cedar Plank Salmon, Granny Smith Apples, Fingerling Potatoes, Black Truffle Emulsion 41

Parisian Gnocchi, Butternut Squash, Roasted Brussels Sprouts, Pine Nuts, Fried Sage 40

Duo of Pan Seared Bacon Wrapped Filets, Herb Risotto, Bordelaise 50

Grilled Lamb T-Bone, Braised Lamb Breast, Creamy Polenta,
Porcini Mushroom Stuffing, Rosemary Jus 50

Braised Beef Short Ribs, Horseradish Mashed Potatoes, Green Beans, Red Wine Sauce 50

Roast Chicken, Garlic Mashed Potatoes, Green Beans, Lemon Thyme Chicken Jus 40

Desserts

Choose one of the following:

Chocolate Trio of Flourless Cake, Molten Cake, Truffles

Crème Brûlée, Raspberry Sauce, Fresh Fruit

Artisan Cheese Plate of Selected Cheeses, Fig Confit, Nutmeg Poached Pears

Assortment of Dessert Shooters