



Valentine's Day

✦ DINNER MENU ✦



AMUSE

BLUE CRAB BEIGNET

FIRST

LOBSTER BISQUE

sautéed lobster, sherry cream, chive

BEET CARPACCIO - V

arugula, spiced pistachios, chive "crème fraiche,"
beet vinaigrette

TEMPURA LOBSTER

charred mango, spiced honey, saffron aioli

CRAB GALETTE

sunchoke, caviar beurre blanc

MAINE LOBSTER SALAD +10

poached Maine lobster, local greens,
supremes, pressed kiwi, daikon sprouts,
panna cotta, vanilla vinaigrette

FOIE GRAS +10

huckleberry, cherry French toast, candied hazelnut,
pomegranate, figs, apples

TENDERLOIN TARTARE

arugula, pickled onion, toasted pine nuts, Grana Padano,
caper aioli, deviled quail egg, toasted baguette

BRAISED SHORT RIBS

celeriac sobise, Misty Meadow truffle
mushroom risotto, red wine demi glace

SECOND

STEAK & LOBSTER 115

filet mignon, Maine lobster tail, gratin, broccolini, truffle
veal demi, bearnaise, citrus sauterne butter

HICKORY GRILLED VEAL CHOP 110

celery root sobise, Misty Meadow oyster mushrooms,
haricot vert almondine, truffle mushroom risotto,
truffle veal demi glace

SLOW ROASTED LOCAL PRIME RIB 90

potato gratin, haricot verts almondine, bordelaise,
horseradish cream

CHILEAN SEA BASS 95

lobster risotto, spinach, niçoise, sautéed broccolini,
caviar beurre blanc

MISTY MEADOW MUSHROOM RAVIOLI - V 75

chanterelles, spinach, toasted pine nut,
grated truffle

THIRD

WARM DARK CHOCOLATE BROWNIE

cocoa cremeux, caramel ice cream