



Valentine's Day
Wednesday February 14, 2018
Three Course Dinner

Starters

Smoked Scallop Crudo
Blood Orange Thai Chili Vinaigrette,
Belgian Endive, Chiffonade of Chilled Vegetable

Foie Gras Ballantine
Confit, Leek, Gingered Pear, Amontillado Honey Gastrique, Grilled Brioche Croustade

Maine Lobster Bisque
Sherry, Crème Fraiche, Chive Oil

Chilled Seafood Minaret
Lobster, Beau Soliel Oysters, Chilled Shrimp, Mignonette, Marie Rose

Cavolfiore
Grilled Cauliflower and Chanterelle Mushrooms, Golden Raisin Puree,
Curried Marcona Almonds, Smoked Blue Cheese

Entrees

Black Maine Lobster Ravioli
Julienne Snow Peas, Chive Beurre Blanc
65

Chateaubriand Oscar
Béarnaise, Warm Blue Crab, White Asparagus, Parmesan Potato, Bordelaise
70

Norwegian Skrei Cod
Italian Pancetta, Frenched Green Beans, Crab Gratin, Romesco
65

Surf & Turf of Prime Rib and Virginia Scallop
Blue Cheese Potato Gratin, Sautéed Spinach, Truffle Jus
70

Mushroom and Kale Pansotti
Smoked Tomatoes, Valbreso Feta Cheese, Cipollini Onions, Pesto Béchamel
60

Yohannan Chicken Picatta
Tomato Infused Linguini, Herb de Provence, Meyer Lemon Veloute
60

Sweet Endings

Tuxedo Fondue
Pound Cake, Brownie, Marshmallow, Strawberry Skewers

Vanilla Bean Pot de Crème
Raspberry Compote, Shortbread Touille

Port Pear Galette
Mascarpone, Almond Paste, Salted Honey Anglaise

Reservations 540-338-9800

