



Valentine's Day 2019



FIVE COURSE TASTING MENU, \$55/per person
(entire table must participate)

~ First Course ~

choose from

Arugula Salad

arugula, apple, toasted pistachio,
dried cranberries, fried aged
boucheron goat cheese

Caesar Salad

traditional home made dressing,
parmesan, brioche garlic croutons

Endive & Radicchio

bacon, crispy shallots, dried
cranberries, spiced pecans,
gorgonzola, port wine vinaigrette

~ Second Course ~

choose from

Raw Bar Sampler One

2 clams, 1 shrimp, 1
oyster, wakame salad and tobiko
caviar, cocktail, mignonette, lemon

Charcuterie Board

selection of 3 artisanal dry cured
meats, whole grain mustard,
parsley salad, cornichons,
warm baguette

Tuna Tartare

scallion, cucumber, red onion,
soy reduction, crostini

~ Third Course ~

choose from

Lobster Hush Puppies

with lobster fondue dipping sauce

Shrimp with

Chorizo & Mushrooms
garlic, shallots, herbs, chili oil,
grilled sourdough

Lamb Pappardelle

braised lamb, fresh pappardelle,
mushrooms, sundried tomato,
harissa spiked ricotta

~ Fourth Course ~

choose from

Bacon Wrapped Berkshire Pork Loin

fennel & apple salad, sugar &
spice sweet potato wedges,
pan sauce

Pan Seared 10oz Certified Angus Filet Mignon

mushroom risotto, black truffle
butter, beer battered onion rings

Spicy Lobster and Noodle Stir Fry

black squid ink noodles,
aromatics, vegetables,
hot & sour lobster broth

~ Fifth Course ~

Double Fudge Brownie Batter Milk Shake for Two
with Deep Fried Brownie bites and Imported Luxardo Cherries