



Valentine's Day

February 14, 2021
In Restaurant or Take Out



Three Course Prix Fixe Menu \$90/person

Wine Flight \$35/per person

complimentary house-made herbed focaccia with spinach, arugula parmesan spread

AMUSE

Smoked Salmon Canapé

Pumpnickel Round & Whipped Crème Fraiche

Wine Flight Pairing: Amore di Amanti Prosecco, Extra Dry, Veneto, Italy

Appetizer (choose one)

Creamy Lobster Bisque

Dry Sherry, Fresh Maine Lobster, Tarragon Crème

Wine Flight Pairing: Rombauer Vineyards Chardonnay, Carneros, CA

Wild Mushroom Ravioli

Roasted Mushrooms, Porcini Cream, Pine Nuts, Sage, Chive Oil

Wine Flight Pairing: Cornacchia, "Casanova" Montepulciano, Abruzzi, Italy

Four Duxbury Oysters

California White Sturgeon Caviar, Champagne-Shallot Mignonette

Wine Flight Pairing: La Chablisienne "La Pierrelée," Chablis, France

Red Wine Braised Beef Shortrib

Caramelized Pearl Onion Jus, Sharp Cheddar Coarse Cut Creamy Grits

Wine Flight Pairing: Ferrari-Carano (Cabernet & Syrah), Alexander Valley, CA

Main Course (choose one)

Cast Iron Seared Filet Mignon

Truffled Potato, Leek & Fontina Cheese Gratin,

Asparagus with Béarnaise Butter, Cabernet-Mushroom Demi

Wine Flight Pairing: Robert Craig Affinity, (Cabernet, Bordeaux Varietals), Napa Valley, CA

Pan Roasted Gulf of Maine Halibut

Moroccan Spiced Cauliflower Purée, Harissa

Snow Peas, Braised Crimson Lentils

Wine Flight Pairing: Bravium Chardonnay, Russian River Valley, CA

Herbs de Provence Roasted Rack of Lamb

Eggplant Caponata, Goat Cheese Polenta, Whole Grain Mustard Jus

Wine Flight Pairing: Château Picque Cailou Pessac-Léognan, (Cabernet & Merlot) Bordeaux, France

Dessert (choose one)

Flourless Chocolate Ganache Cake

Strawberry Coulis, Meringue, Graham Cracker Crumble, House-made Vanilla Bean Ice Cream

Wine Flight Pairing: Graham's Six Grapes Port

Beignets

Fried Fritters, Confectioner's Sugar, Apple Cider Caramel

Wine Flight Pairing: Warre's Otima 10 Year Tawny Port