

# VALENTINE'S DAY

February 14, 2023

\$110/person Prix Fixe

Flute of Complimentary Sparkling Rosé

Freshly Baked Tuscan Breads, Cultured butter and Chiara pesto spread



Amuse Bouche

Crispy Fried Cape Oyster

creamed leeks, pancetta crumbles



Appetizers (select one)

House Made Jumbo Lobster Raviolo

Maine lobster meat, sherried shellfish bisque, tarragon oil

Red Wine Braised Beef Short Rib

roasted root vegetables, cippolini & mushroom jus

Duo of Tartares

beef tenderloin tartare with traditional accompaniments

yellowfin tuna tartare with Asian inspired accoutrements



Main Courses (select one)

Pan Seared Sea Scallops

rock shrimp risotto, Meyer lemon beurre blanc, fennel & cress salad

Roasted Prime Tenderloin of Beef

truffled pommes puree, buttered asparagus, red wine reduction, shaved black winter truffle

Pan Roasted Veal Chop

potato, spinach and imported fontina cheese gratinee, grilled king trumpet mushrooms, foie gras Cognac sauce



Dessert

Dark Chocolate Yogurt Cake

rose gelato, pistachio raspberry balsamic reduction, clementine, caramel

Mignardise

Coconut Macaroon