

VALENTINE'S DAY

February 14, 2019



\$85/PERSON

APPETIZERS

Baby Kale Caesar Salad with Petite Maine Crab Cake

Caesar dressing, olive oil poached baby tomatoes, parmesan crouton

House-made Braised Short Rib, Roasted Carrot & Ricotta Canneloni

caramelized pearl onions, red wine & mushroom brodo, fresh thyme

Roasted Honey Crisp Apple and Organic Agora Greens Salad

cider gastrique, salted almonds, warm Forme d'Ambert Bleu crouton

Plateau de Fruits de Mer

gulf shrimp with Thai cocktail sauce, half lobster tail with avocado-lemon aioli, Ahi tuna crudo with mango and balsamic, Cape oyster with apple & cucumber relish

ENTRÉES

Pomegranate & Maple Glazed Half Long Island Duck

port wine-ginger gastrique, red grapes, shaved Brussels sprouts, gratin of sweet potato, parsnip & celery root

Grilled Wagyu Sirloin Strip Steak

Madeira demi, black truffle mashed Yukon gold potatoes, king oyster mushrooms, sautéed baby spinach

Dijon Mustard & Herb Crusted Rack of Lamb

Mediterranean tabouleh salad, oil cured black olive tapenade, oven roasted Roma tomatoes

Pan Roasted Nova Scotian Swordfish

lobster & saffron risotto, orange beurre blanc, snow peas, parsley & tarragon pistou

DESSERT

Warm Chocolate Doughnut

Raspberry, Sweet Crème Fraiche, Chocolate Crumble

MIGNARDISES

Passion Fruit Macaroon