



## Valentine's Day Prix-Fixe Menus

**\$55.**

### **Course One (choice of):**

Mixed baby artisan lettuce, Gala apple, d'anjou pear, Benton's bacon, Maytag blue cheese, pomegranate, spiced walnuts, maple-cider vinaigrette

Classic Caesar salad, hearts of romaine, garlic croutons, pecorino cheese, Caesar dressing

Roasted cauliflower soup, saffron, fromage blanc, chives, thyme oil

### **Course Two (choice of):**

Oysters Rockefeller, preserved lemon hollandaise, chives

Crispy Calamari, sweet peppers, lemon aioli, tomato

Braised short rib ravioli, roasted chestnut cream, red currants, wild mushroom, black truffle crème fraiche

### **Course Three (choice of):**

Filet mignon (7oz), black garlic creamed spinach, herb roasted fingerling potatoes, red wine jus

Slow Roasted Prime Rib, lyonnaise potatoes, haricot verts, horseradish cream sauce

Braised short rib, potato puree, roasted baby turnips, herb gremolata

Pan seared King salmon, lobster risotto, wild mushrooms, black truffle –lemon butter

Horseradish crusted grouper, potato puree, roasted heirloom carrots, orange vinaigrette

**\$70.**

**First Course (choice of):**

Mixed baby artisan lettuce, Gala apple, D'anjou pear, Benton's bacon, pomegranate, Maytag blue cheese, spiced walnuts, maple-cider vinaigrette

Wedge salad, crispy Benton's bacon, Maytag blue cheese, grape tomatoes, scallions

Maine lobster bisque, citrus crème fraiche, sherry gastrique

**Course Two (choice of):**

Braised short rib ravioli, roasted chestnut cream, red currants, wild mushroom, black truffle crème fraiche

Jumbo lump crab cake, saffron aioli, compressed zucchini, confit heirloom grape tomatoes, 30 year aged sherry vinegar

Tuna Tataki, ponzu, wasabi, pickled ginger

Shrimp and grits, roasted bell peppers, caramelized onion, spicy sherry cream

**Course Three (choice of):**

Halibut, braised red cabbage, toasted hazelnut yogurt, micro arugula

Pan roasted Chilean sea bass, lobster risotto, grilled asparagus, micro greens

Georges Bank scallops, parmesan crust, arugula rice grits, red endive salad, Meyer lemon hollandaise

16 oz. Ribeye, potato puree, roasted wild mushrooms, Maytag béchamel

10 oz. Filet mignon, black garlic creamed spinach, herb roasted fingerling potatoes

NY strip, horseradish crumble, maple braised greens, shoe string potatoes

