

Valentine's Day Menu

Thursday, February 14th 2019

3 course prix fixe

\$59 per person plus tax and gratuity

starters

CELERY ROOT-LEEK BISQUE

red wine, duck confit, 5 spice yogurt

HEART BEETS

truffle tremor, lovage (un)dressing

ROSA di GORIZIA RADICCHIO

red rice, pickled shallots, passion fruit vinaigrette

DEVILED EGGS

aleppo chile powder, dijon, cape may sea salt

CRISPY CAULLINI

chickpea batter, lemon aioli, olive tapenade

BRAISED BEEF SOPES

almond oat griddle cakes, local pastured beef, poblano salsa, blood orange

main course

GRILLED T-BONE for TWO

local pastured beef, hearts of gold potatoes, red mustards, grilled lemon

\$15 per person supplement

LOBSTER RAVIOLI

north atlantic lobster, ricotta, champagne cream, red micro greens

MARKET FISH

rainbow chard, yuzu pickled apples, red quinoa

MUSHROOM FETTUCINI

house made egg pasta, exotic mushroom medley, sherry, butter

PAN ROASTED DUCK BREAST

cranberry fig chutney, curried leeks, fonio pilaf

desserts

CHOCOLATE TRUFFLE TART

hazelnut, port-soaked cherries

BERRY SHORTCAKE

mixed berries, whipped cream, almond oat biscuit

ICE CREAM & SORBET

selection of blue marble organic ice creams and sorbets

CHEESE PLATE

chef's selection of assorted cheeses