*SAINT VALENTINE’S*

 **PRE-FIXE DINNER** Monday February 14th 2022

choice of one

**For Libido : Wellfleet Oysters**

w/ Green Apple Wasabi Granite .. Tuna Poke

**Wet & Wild Mushroom Bisque**

w/ Black Garlic –Sherry Sformato .. Buttered Crab

**Pan Seared *Foie Gras* Steak**

Extra Naughty Bourbon Steeped Maraschino Cherries

Toasted Chocolate Sichuan Peppercorn Brioche

 **My Friend Jasper’s Duck Salad**

w/ Scarlet Trevisano, Scarlet Chips .. Spiced Pecans & Ripe Mango

choice of one

**Chilean Sea Bass**

White Miso, Spot of Japanese Sticky Rice, Sweet Mango & Curried Pea Tendrils

**Kabocha & Butternut Squash Ravioli**,

Brown Butter Crisped Baby Kale Leaves .. Glittery Gold Leaf Vinaigrette

**Heritage Pork Rack**,

Slow Roasted *Basted in Vin Santo,* Pear & Parsnip Black Truffle Parmesan Souffles

**Charcoaled Tenderloin of Beef & Lobster**

Crisped In Water Chestnut Flour .. Unusual Green Garlic Mash

**(15.00 supplement)**

choice of one

**Caramel Extravaganza** or **Chocolate Extravaganza**

* THREE COURSES $ 95 *