



TAVERN ON THE GREEN

Valentine's Day

\$175 per person with Wine Pairing \$265 per person

FIRST COURSE

(Choice of One)

Roasted Maine Lobster Salad

Shaved Green & White Asparagus, Frisée, Blood Orange

Seared Foie Gras & Passionfruit Salad

Seared Foie Gras, Mache, Passionfruit Vinaigrette

Jumbo Lump Crab Cake

Baby Herb Salad, Smoked Chili Aioli

SECOND COURSE

(Choice of One)

Caramelized Diver Sea Scallops

Forbidden Black Rice Pilaf, Spicy Mango Coulis

Pan Roasted American Red Snapper

Leek Fondue, Ruby Quinoa Pilaf, Fresh Pomegranate Sauce

Braised Beef Short Ribs

Glazed Pearl Onions, Peas & Baby Carrots, Marble Potatoes

Grilled Angus Filet Mignon

Thyme Roasted Fondant Potatoes, Baby Spinach, Béarnaise Sauce

CHEF'S CHEESE COURSE

Local Farmstead Cheeses

Honeycomb, Caramelized Figs, Grilled Country Bread

DESSERT COURSE

(Choice of One)

Raspberry Lemon Tart

Lemon Curd, Candied Lemon Zest

Decadent Chocolate & Orange Trifle

Orange Infused Ladyfingers, Belgian Chocolate Mousse

Tahitian Vanilla Crème Brûlée

Chocolate Dipped Strawberry

PETIT FOURS

Assorted Chocolates and Confections

WINE PAIRINGS

FIRST COURSE

Champagne

Piper-Heidsieck N.V.

Pouilly Fuissé

Gilles Morat Terroirs de Vergisson
Burgundy, France 2015

Sparkling Riesling

Dr. Konstantin Frank Célèbre
Finger Lakes, New York N.V.

CHEESE COURSE

Dulce Monastrell

Bodegas Olivares
Jumilla, Spain 2011

SECOND COURSE

Chablis

Domaine Drouhin-Vaudon, 1er Cru
Burgundy, France 2016

Sauvignon Blanc

Merry Edwards
Russian River Valley, California 2016

Cabernet Sauvignon

Faust
Napa Valley, California 2014

Brunello Di Montalcino DOCG

Fattoria dei Barbi
Tuscan, Italy 2012

DESSERT COURSE

Sauternes

Petit Guiraud-Bordeaux, France 2015

Zinfandel

Dashe Cellars, Late Harvest
Sonoma, California 2016

Bourbon

Eagle Rare 10 Year
Kentucky Straight Bourbon Whiskey

PETIT FOURS

Espresso, Cappuccino, Latte,
American Coffee

18% Gratuity Added to All Checks

BILL PEET

EXECUTIVE CHEF