



Valentine's Weekend - February 14-16, 2019

First Course:

Organic Hydroponic Mixed Greens,
Strawberries, Apples, French Radish, Candied Pecans, Goat's Cheese, Strawberry Vinaigrette

or

Red Beet and Coconut Curry Soup, Strawberry Crème Fraîche, Toasted Almonds, Chives

or

Torched St. André Brie, Cranberry Chutney, House Made Pickles, Olive Tapenade, Crostini

Second Course:

Blue Point Oysters on the Half Shell, Apple Horseradish Sauce, Arugula Pesto, Lemon

or

Sesame Crusted Tuna, Avocado Cream Cheese, Tobiko, Pickled Ginger, Wasabi Cracker

or

Pan Roasted Pork Belly, Roasted Garlic Hummus, Six Minute Egg, Pickled Onion, Beet Aioli

Main Course:

Grilled Beef Tenderloin,

Roasted Fingerling Potatoes, Carrot Purée, Roasted Beets, Oyster Mushrooms, Demi-Glace

We suggest Trefethen Double T Cabernet Blend, Napa, 2016 \$15/\$52

or

Pan Roasted Maple Leaf Duck Breast,

Sweet Potato Au Gratin, Collard Greens, Roasted Beets, Cranberry Chutney

We suggest Ondarre Rioja Reserve, Spain, 2014 \$15/\$52

or

Herb Crusted Berkshire Pork Tenderloin,

Apple Panisse, Butternut Squash, Collard Greens, Apple Cider Gastrique

We suggest Picket Fence Pinot Noir, Russian River, CA 2015 \$11/\$40

or

Pan Seared Black Bass, Lemon Risotto, Braised Cabbage, Arugula Pesto, White Wine Livornese

We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

or

Red Wine Braised Short Ribs, Apple Panisse, Roasted Squash, Collard Greens, Braise Jus

We suggest Gougenheim Malbec, Argentina 2016 \$9/\$32

Dessert:

Viennese Sacher Torte, Strawberries, Whipped Cream

or

Belgium Chocolate Crème Brulée, Pecan Almond Biscotti

or

Strawberry Sorbet, Chocolate Tuile, Whipped Cream