



Valentine's Weekend – February 11-14, 2021

First Course:

Roasted Beet and Coconut Cream Soup, Crème Fraîche, Croutons, Chives

or

Organic Hydroponic Mixed Greens, Strawberry Vinaigrette,
Fresh Strawberries, Goat Cheese, Candied Pecans, Pickled Shallots, Radish, Chocolate Drizzle

or

Torched St Andre Brie, Strawberry Compote,
Golden Raisin Mostarda, Olive Tapenade, Sunflower Seed Crostini

Second Course:

Broiled Oysters with Arugula, Spinach, and Garlic Topping, Mignonette, Lemon

or

Lobster, Poached Shrimp, and Endive Salad with Celery,
Olives, Black Olive Oil, Watercress, and Creamy Tarragon Dressing

or

Pan Fried Cake of Duck Confit, Sour Strawberry Compote, Berry Chutney, Micro Greens

Main Course:

Grilled Beef Tenderloin, Herbed and Roasted Fingerling Potatoes,
Parsnip Purée, Porcini and Veal Jus, Pickled Cherries, Beet Oil

We suggest Trefethen Double T Cabernet Blend 2017 \$15/\$52

or

Pan Fried Mountain Trout, Roasted Garlic Polenta,
Fennel and Preserved Lemon Salad, Asparagus, Aioli
We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$15/\$52

or

Cider Brined and Char-Grilled Berkshire Pork Chop,
Au Gratin Potatoes, Parsnip Purée, Asparagus, Apple Gastrique
We suggest Picket Fence Pinot Noir, Russian River, CA 2016 \$13/\$46

or

Pan Roasted Maple Leaf Duck Breast, Goat Cheese Risotto, Asparagus, Berry Sauce, Jus

We suggest Gouguenheim Malbec, Argentina 2017 \$10/\$36

Dessert:

Chocolate Cake, Belgium Chocolate Mousse, Strawberries, Whipped Cream

or

Espresso Crème Brulée, Pecan Almond Biscotti

or

Bittersweet Chocolate Pot De Crème, Hazelnuts, Chocolate Tuille, Whipped Cream