



Valentines Menu - February 13 - 15, 2025

First Course:

Mixed Green Salad,
Roasted Butternut Squash, Toasted Pepitas, Honey Goat Cheese, Maple Bourbon Vinaigrette

or

Fire Roasted Tomato Bisque, Crème Fraîche, Parmesan Crisp

or

Blue Point Oysters on the Half Shell, Mignonette and Cocktail Sauce

Second Course:

Shrimp Scampi with Housemade Gnocchi,
Tomato, Spinach, Seasoned Bread Crumbs, Parmesan

or

Beef Tartare,
Celery Leaf Salsa Verde, Oreno Greek Olive Oil, Grated Cured Egg Yolk, Grilled Bread

or

Braised Short Rib, Potato Pancake, Pickled Shallots

Main Course:

Tomahawk Steak for Two
Spinach & Roasted Garlic Purée, Whipped Yukon Gold Potatoes,
Cipollini Onions, Wild Mushrooms, Asparagus and Baby Carrots, Demi-Glace (\$50 upcharge)

or

Roasted Duck Confit,
Potato Pavé, Haricot Verts, Roasted Beets, Mango Chutney, Port Wine Sauce

or

Pan Seared Branzino,
Tomato Garlic Confit, Saffron Risotto, Sautéed Baby Spinach, Lemon Butter Cream

or

Beef Bracirole,
House Made Sausage, Tagliatelle, Valentine Sauce, Red Wine Reduction Marinara

or

Tempura Battered Tofu,
Parmesan Risotto, Asparagus, Haricots Verts, Caramelized Onions, Tomatoes, Ginger & Ponzu Reduction

Dessert:

Viennese Apple-Blueberry Strudel (with Cinnamon and Walnuts), Whipped Cream

or

Couples Retreat for 2 - Chocolate Covered Strawberries, White Chocolate Mousse, Red Velvet Tower

or

Peppermint Tiramisu and Chocolate Ganache

or

Bananas Foster