



VALENTINE'S DAY 2017

STARTERS

Cara Cara Orange Salad - baby arugula, shaved fennel, feta cheese, toasted almonds	\$15
Tempura Fried Oysters - cauliflower purée, bok choy, caviar beurre	\$16
Day Boat Scallop Ceviche - cilantro, avocado, lime, plantain chips	\$17
Escarole Caesar Salad- white anchovies, sourdough croutons, parmesan vinaigrette	\$15
Seafood Linguini - Peekytoe crab, shrimp, coconut milk, mint, chilies	\$17
Braised Oxtail Potato Dumpling - red cabbage, micro greens	\$16
Foie Gras Terrine - candied garlic, fig jam, brioche toast	\$20

ENTREES

Long Island Duck Breast - smoked fennel, pea shoots, sour cherry reduction	\$36
Pan Seared Chatham Cod - grit cake, bok choy, bacon-pecan chutney, beurre rouge	\$33
Panko & Mustard Crusted Double Cut Lamb Chop - scalloped potatoes, heirloom baby carrots	\$38
Red Snapper - arugula pesto, gulf shrimp, Tasso ham, fingerling potatoes, pine nuts	\$34
Pan Seared Sea Scallops - squid ink tagliatelle, spicy sausage, broccoli rabe, saffron	\$31
Grilled Prime NY Strip Steak - rosemary potato rösti, creamed spinach	\$45

SIDES

buttermilk onion rings, French fries, roasted Winter vegetables	\$10
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DESSERTS

Chocolate Raspberry Mousse Dome - chocolate sauce	\$12
New York Cheesecake - strawberry coulis	\$12
Linzer Cookies - raspberry jam, powdered sugar	\$9
Cheese Plate	\$18