



## VALENTINE'S DAY 2018

### STARTERS

- Blood Orange Salad – baby arugula, frisée, heirloom beets, feta cheese, toasted almonds \$15
- Tempura Fried Oysters – cauliflower purée, bok choy, caviar beurre \$16
- Nantucket Bay Scallop Ceviche – cilantro, avocado, lime, plantain chips \$17
- Escarole Caesar Salad- white anchovies, sourdough croutons, parmesan vinaigrette \$15
- Smoked Salmon Crepes- dill crème fraîche, green asparagus, American caviar \$17
- Black Trumpet Linguini – garlic, sprout leaves, truffle oil \$18
- Foie Gras Terrine– candied garlic, fig jam, brioche toast \$20

### ENTREÉS

- Long Island Duck Breast – confit royal trumpets, baby bok choy, sour cherry reduction \$34
- Pan Seared Chatham Cod –tempura fried shrimp, baby carrots, coconut ginger broth \$33
- Panko & Mustard Crusted Double Cut Lamb Chop – scalloped potatoes, heirloom baby carrots \$36
- Red Snapper – peekytoe crab risotto, haricot verts, leek garlic beurre \$35
- Porcini Crusted Sea Scallops – rainbow cauliflower, artichoke hearts, herb vinaigrette \$34
- Grilled Prime NY Strip Steak - rosemary potato rösti, creamed spinach \$48

### SIDES

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

### DESSERTS

- Chocolate Raspberry Mousse Dome – raspberry cuolis \$12
- Cappuccino Cheesecake – vanilla whipped cream \$12
- Pistachio Nougat – macerated fruit \$12
- Assorted Cheese Plate \$18