



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 fraiche, green asparagus, American caviar \$17
- Black Trumpet Linguini - garlic, sprout leaves, truffle oil \$18
- Foie Gras Terrine- candied garlic, fig jam, brioche toast \$20

ENTRÉES

- 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 coulis \$12
- Cappuccino Cheesecake - vanilla whipped cream \$12
- Pistachio Nougat- macerated fruit \$12
- Assorted Cheese Plate \$18