



## 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

### 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 coulis \$12

Cappuccino Cheesecake – vanilla whipped cream \$12

Pistachio Nougat – macerated fruit \$12

Assorted Cheese Plate \$18

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