

Valentine's Day Dinner Menu

Wednesday February 14th, 2024

First

Choice of;

East coast oysters, grapefruit, thai basil, yuzu-coconut mignonette
Muscovy duck pate, pickled vegetable salad, pumpkin seeds, brioche, huckleberry, ice wine
Maine Lobster Salad, parsnip, blood orange, frisee, pistachio, black garlic
Cauliflower soup, king crab, Asian pear, hazelnut, black truffle
Parisienne gnocchi, rock shrimp, pinenuts, arugula, parmesan, baby octopus fricassee
Bigoli pasta, domestic lamb, cremini mushroom, raclette, broccoli rabe pistou
Dayboat scallops, celery root, apple, peanut, black truffle, caper-raisin mostarda

Second

Choice of;

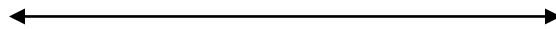
Icelandic cod, cranberry beans, escarole, fennel confit, pepperonata, broccoli pistou
Red snapper, salsify, shellfish, tat soi, beech mushroom, truffle hot & sour boullion
Scottish Salmon, parmesan grits, gem lettuce, pancetta, chanterelles, razor clam jus
Griggstown Chicken, castle valley polenta, collard greens, bacon, maitake, cider "hot honey"
Suckling pig, einkorn, parsnip, brussels leaves, macadamia, ancho-pineapple condiment
C.A.B Sirloin, pommes dauphinoise, swiss chard, wild mushrooms, sauce bordelaise

Desserts

Choice of;

Chocolate crème brulee, strawberry, chocolate chantilly, strawberry-dark chocolate ice cream
Meyer lemon mousse, raspberry gelee, lemon sponge, vanilla, raspberry sorbet
Pistachio croissant tart, orange curd, pistachio custard, white chocolate, orange sherbert
Tasting of Ice Creams or Sorbets

** Menu items are subject to change, based on availability *
20% gratuity will be added to your check*



three courses; \$94 per person