

Valentine's Weekend Menu

February 2025

First

Choice of;

East Coast Oysters, cocktail, citrus, red curry mignonette

Potato-Leek Soup, kale, duck confit, hazelnut, goat cheese, black truffle

Beet Salad, citrus-cured salmon, pimento cheese, pomegranate, frisée, pumpkin seed

Maine Lobster Salad, marinated cucumber, shiitake, green apple, radish, miso vinaigrette

Pappardelle, wild boar ragu, caramelized onion, rosemary, black truffle, pecorino toscano

Ricotta Gnocchi, octopus, red wine, plum tomato, green olive, pangrattato

Grilled Shrimp, shishito, fingerling, pea shoots, peanut-tamarind sauce

Second

Choice of;

Striped Bass, calamari, arugula, broccoli rabe, aged balsamic, sauce puttanesca

Icelandic Cod, crushed potato, spinach, clams, fennel, hon-shimeji, saffron chowder

Scottish Salmon, bacon, artichoke, savoy cabbage, fingerling, lemon-green peppercorn jus

Veal Tenderloin, beluga lentils, pancetta, brussels leaves, cremini mushroom, madeira jus

Griggstown Chicken, braised red cabbage, spaetzle, porcini, honeycrisp apple mostarda

C.A.B Sirloin, pommes aligot, swiss chard, wild mushrooms, sauce bordelaise

Desserts

Choice of;

Lemon-Ricotta Sweet Bun, lemon brioche, ricotta, shortbread, lemon ice cream

Blood Orange Tart, raspberry jam, blood orange curd, vanilla sable, raspberry sorbet

Chocolate Cream Puff, pâte à choux, strawberry compote, diplomat cream, strawberry ice cream

Tasting of Ice Creams or Sorbets

** some menu items may be subject to change, based on availability **

20% gratuity will be added to the check

three courses; \$94 per person

