



VALENTINE'S MENU

AMUSE

HOUSE GRAVLAX

profiterole, caviar, crème fraiche

VEGAN

cucumber, hummus, roasted pepper tapenade

FIRST

LOBSTER BISQUE

sautéed lobster, sherry cream, chive,
sautéed lobster

JUMBO LUMP CRAB CAKE

sunchoke, lobster succotash, caviar beurre blanc

LOCAL LAMB CARPACCIO

local arugula, pomegranate vinaigrette, Fleur de Sel,
red onion, butter croutons, quail egg, Grana Padano,
mint ice cream

TENDERLOIN TARTARE

Caper aioli, pickled red onion, quail egg,
toasted baguette

FOIE GRAS

cherry bread pudding charred onion,
candied hazelnut, apples, cherry demi-glace,
pomegranate, huckleberry

LOBSTER TEMPURA

sweet corn, charred mango, saffron aioli,
local ginger honey

THAI CURRY BUTTERNUT SQUASH BISQUE, VEGAN

chive, "crema," gaufrette

MAGRET DUCK

sunchoke raspberry risotto, charred pearl, apple,
candied hazelnut, duck bordelaise, huckleberry

SECOND

POTATO CRUSTED HALIBUT

sweet corn, spinach, lobster risotto,
Misty Meadow mushrooms, caviar beurre blanc

STEAK & LOBSTER

5oz filet mignon, Maine lobster tail, sauteed broccolini,
potato gratin, truffle demi-glace, béarnaise,
drawn lobster butter

PRIME RIB

potato gratin, green beans almonidine, bordelaise,
au jus, horseradish cream

VEAL CHOP

butternut guanciale gnocchi, spinach, romanesco,
baby carrot, charred pearls, truffle veal demi

PISTACHIO CRUSTED LAMB

16oz half rack, sunchoke, potato gratin,
green beans almonidine, baby carrot, charred pearls,
rosemary lamb jus

MUSHROOM RAVIOLI

truffle madeira cream, spinach,
Misty Meadow mushroom medley, English peas,
toasted pine nuts, Grana Padano, grated black truffle

FIVE SPICED CAULIFLOWER STEAK, VEGAN

caramelized salsify, local baby carrots, rosemary
roasted marble pee wee potatoes, chimichurri

THIRD

FLOURLESS CHOCOLATE & CHERRY MOUSSE CAKE WITH JUBILEE CHERRIES & BROWNIE BARK