

Valentine's Dinner

Choose one from each category

Appetizers

Market Mixed Chicory Salad
grapefruit, Fresno chili vinaigrette,
burrata, toasted walnuts

Wild Mushroom Toast
robiola, taleggio, watercress,
parmesan

Pickled & Roasted Heirloom Carrots
spiced yogurt, zaatar,
farro, baby arugula

Tuna Carpaccio
Preserved lemon
queen olive gremolata,
pine nuts, sea salt

Foie Gras Torchon
poached pear gelle, celery leaf,
Piere Poivre spice, shaved black truffle

Beet Cured Salmon
mixed baby mustard greens &
radicchio, tangerine,
baby beets, almond

Pepper Crusted Lamb Ribs
raita, pink peppercorn &
aleppo vinegar, scallions

Dessert

Apple Cider Doughnuts
Passion Fruit Chantilly
chocolate hazelnut ganache,
coffee crumble

Affogato Sunday
hazelnut ice cream,
chocolate sauce, pretzel bark
Strawberry Pavlova
figs, balsamic

Mains

Sweet Potato Gnocchi
baby turnips, fresh apple,
pomegranate, sage brown butter,
coffee spice

Butter Poached Lobster Risotto
thai curry lobster bisque,
crispy ginger, watercress

Butternut Squash Ravioli
swiss chard, parmesan,
toasted pumpkin seeds

Pan Seared Day Boat Scallops
potato – basil soubise,
caramelized fennel, roasted
cherry tomato

Crispy Amish Chicken
serrano bean, leek & mascarpone
ravioli, yellowfoot mushroom,
haricot vert, beurre monte

**8 Day Cider Brined
Grilled Pork T-Bone**
local potatoes, broccoli rabe,
tomato relish, sundried tomatoes,
crispy chicharrones

Cocoa Spice Braised Short Rib
Local polenta, bacon lardons, wild
mushrooms, pearl onions, parsley

Prefix

\$115