

VALENTINE'S DAY

February 14, 2017



\$85/PERSON

APPETIZERS

Gingered Crab Bisque

Jonah crabmeat dumpling, scallion, crab oil

Roasted Snow Apple and Organic Agora Greens Salad

cider gastrique, salted almonds, warm Forme d'Ambert Bleu crouton

House~made Short Rib, Roasted Carrot & Ricotta Canneloni

Barolo & thyme jus

Plateau de Fruits de Mer

gulf shrimp with horseradish & avocado purée, half lobster tail with Thai vinaigrette, yellowfin tuna poke, Cape oyster with apple & cucumber relish

ENTRÉES

Pomegranate & Molasses Glazed Half Long Island Duck

port wine-ginger demi, red grapes, shaved Brussels sprouts, gratin of sweet potato, parsnip & celery root

Grilled Wagyu Sirloin Strip Steak

Madeira demi, black truffle mashed Yukon gold potatoes, king oyster mushrooms, sautéed baby spinach

Dijon Mustard & Herb Crusted Rack of Lamb

Vermont goat cheese panna cotta, oven roasted Roma tomatoes with oil cured olive tapenade

Pan Roasted Nova Scotian Swordfish and Half Lobster Tail

casino butter sauce, caramelized leek risotto, applewood bacon, pea tendrils

DESSERT TASTING

White Chocolate~Chambord Tartelette raspberry glacé, fresh raspberry

Remy Martin Cognac Chocolate Truffle

Orange~Passion Fruit Dark Chocolate Ganache Cake

MIGNARDISES

Heart Shaped Chocolate Dipped Pecan Shortbread Cookie