



2018 Valentine's Day Featured Menu

\$85.00 per person

Antipasta & Ensalata

Yellowtail Crudo

Blood Oranges, Crispy Shallots, Citrus Vinaigrette, White Sturgeon Caviar

-Or-

Artisan Cheese and Meat Plate

Crostini, Kumquat Agrodolce, 8 Year Balsamic and California EVOO

-Or-

Roasted Candy Stripe Beet Salad

Arugula, Aged Goat Cheese, Candied Hazelnut Vinaigrette

Pasta

Browned Butter and Scallop Tortelloni

Maine Lobster, White Truffle and Lobster Brodo

-Or-

Potato Gnocchi

Duck Leg Confit, Braised Escarole, Hudson Valley Foie Gras Emulsion

Main

Braised Black Angus Beef Short Rib

Parmesan and Herb Polenta, Broccolini, Medjool Date and Thyme Demi Glace

-Or-

Crab Stuffed Dover Sole

Potato Fonduta, Roasted Cauliflower, Tarragon and Lemon Pesto

Dessert

Dark Chocolate and Grand Marnier Tort

Shortbread Crust, Candied Orange Zest, Grand Marnier & Fresh Orange Juice Reduction

-Or-

Butter & Lemon Pound Cake

Mixed Berry and Cabernet Compote, Fresh Mint, Vanilla Bean Ice Cream

