VALENTINE'S DAY DINNER MENU

February 13, 2016 5:30-10pm
February 14, 2016 4:30-10pm

APPETIZERS

ROASTED VEGETABLES & BURRATA
Red Peppers, Asparagus, Eggplant, Cipollini Onions, Balsamic Vinegar and Arugula

DUCK AND CHANTERELLE TORTELLINI
White Wine, Brown Butter and Sage

NEW ENGLAND STYLE LOBSTER CHOWDER
Yukon Gold Potatoes, Parsley & Chives

POACHED PRAWNS
Roasted Baby Beets, Bleu Cheese and Banyuls Vinaigrette

ENTRÉES

GRILLED ANGUS FILET MIGNON
Caramelized Baby Vegetables, Sun Chokes, Red Wine Reduction

BLACK TRUFFLE RISOTTO
Root Vegetable Ragout, Parmigiano Reggiano

POACHED WHOLE LOBSTER
Lemon Almond Couscous, Rapini and Cherry Tomatoes

ROTISSERIE ROASTED MARY'S FARM CHICKEN
Braised Belgian Endives, Fingerling Potatoes and Whole Grain Mustard

DESSERTS

CHOCOLATE CARAMEL TART

RED VELVET CAKE

CRÈME BRÛLÉE

$90

Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness