

# Valentine's Day 2022

## Sample Menu

### Appetizers

(Choice)

French Onion Soup  
Gruyere, Crostini

Crab Bisque  
Puff Pastry, Sherry

Lil Gem Caesar  
Bocarones, Grana Padano, Crostini

Chicory Salad  
Radicchio, Frisée, Medjool Dates, Lardons  
Baked Laura Chanel Chevre, Bacon Vinaigrette

### Entrée

(Choice)

Crispy Skin Salmon \$45  
Local Mushroom Risotto Cake, Charred Romaine  
Saffron-Butternut Squash Puree, Citrus Fennel

Grilled 7 oz. C.A.B. Filet Mignon \$52 (add 6oz. Lobster Tail +\$25)  
Garlic Mashed Yukons, Asparagus, Blue Cheese Demi, Cabernet Butter

North Atlantic Lobster Tail 6-7 oz. \$58  
Brown Rice Pilaf, Drawn Butter

Herb Crusted Australian Rack of Lamb \$53  
Brussels Sprouts - Root Hash, Rosemary Fennel Jam  
Whole Grain Mustard Jus

Seared Day Boat Scallops \$52  
Beluga Lentils, Black Chanterelles, Coconut Crème, Braised Greens

Cauliflower Gnocchi \$40 (gluten free & vegan option)  
Local Mushrooms, Baby Heirloom Tomatoes, Spinach, Laura Chenel Chèvre  
Walnut-Arugula Pesto, Balsamic Reduction

### Dessert

(Choice)

Flourless Chocolate Ganache Torte  
Fried Pecans, Butterscotch, Wine Salt

Cream Cheese Crème Caramel  
Macerated Raspberries, Candied Lemon Zest

### Snacks

Candied Hobbs' Pork Belly  
8

Warm Marinated Olives  
6

Candied Spiced Pecans  
7

Dungeness Crab Deviled Eggs  
10

### Sides

Roasted Local Organic Mushrooms 10  
Wild Arugula, Parmesan

Truffle Pommes Frites 10  
Grana Padano, Rosemary-Lemon Aioli

Crispy Brussels Sprouts 9  
Dijon, Orange Juice, Chile Flakes

Mac & Cheese 11  
Tasso Ham, English Peas, Four Cheeses

20% Gratuity applied to parties of eight or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.