

VALENTINE'S MENU
FEBRUARY 11TH, 14TH & 18TH, 2012

47- DOLLARS PER PERSON
53- WITH A GLASS OF SPARKLING WINE



VALENTINE'S MENU
2012

FIRST COURSE

JONES FARM PETITE BEET SALAD

pancetta | nettle meadow goat cheese | truffle vinaigrette

BUTTER LETTUCE SALAD

candied pecans | blue stilton | radish | truffle vinaigrette

CHICKEN CONFIT SPRING ROLL

citrus vinaigrette | frisée | sweet chili sauce

SEARED DIVER SCALLOPS

lemon salt | roasted parsnip puree | apple

PRINCE EDWARD ISLAND MUSSELS

white wine | basil pesto | tomato | garlic



SECOND COURSE

SORBET

THIRD COURSE

LOBSTER RAVIOLI

maine lobster | cream cheese | tarragon butter

STRIPED SEA BASS

fingerling potatoes | wild mushrooms
black currant vinaigrette

LONG ISLAND PEKIN DUCK

chive hash brown | raspberry balsamic reduction

GRILLED BEEF TENDERLOIN

polenta | winter mushrooms | dijon demi

FORTH COURSE

TRIO OF DESSERTS

chocolate | crème brûlée | caramel apple

