



## *Valentine's Day Menu*

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### *Starter*

#### **Shellfish Trio**

Broiled Oysters, Roasted Chanterelles, Cajun Hollandaise, Half Shell Countneck Clam, Strawberry Mignonette, Piquillo Peppers, Smoked Mussel, Pickled Chiogga Beets, Arbequina Olive Oil

### *Firsts*

#### **Risotto**

Carnaroli, Roasted Beets, Cloth Bound Cheddar

#### **Bone Marrow Croquettes**

Romesco, Focaccia Toast, Shaved White Alba Truffles

#### **Asparagus Salad**

Roasted Asparagus, Frisee, Pickled Herbs, Celery Hearts, Warm Bacon Mushroom Vinaigrette, Deep Fried Poached Egg

### *Mains*

#### **Roasted Quarter Lamb Rack**

Pistachio Sage Crust, Tuckaway Farm Grits, Braised Swiss Chard

#### **Chateaubriand For Two**

Whipped Parsnips, Sweet Stem Cauliflower, Allagash Black, Cocoa Jus

#### **House Cut Angel Hair Pasta**

Sundried Tomato Pasta, Winter Spinach, Brown Butter, Espelette, Roasted Chestnuts, Parmesan Mousse

#### **Za'atar Crusted Hake**

Stock & Spice Rub, Celeriac Puree, Charred Green Beans, Sauce Choron

#### **Grilled Shrimp**

Merguez, Shishito Peppers, Arroz Amarillo , Soffritto

### *Sorbet*

#### **Pomegranate Sorbet**

Almond Tuile, Fresh Pomegranate Arrils

### *Dessert*

#### **Cappuccino Souffle**

Frozen Chantilly, Bittersweet Chocolate Sauce

#### **Bailey's Irish Cream Cheesecake**

Guinness Anglaise, "Irish Whiskey" Macerated Strawberries

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***Executive Chef Desmond Smith***  
***\$65 Per Person***