



Valentine's Day 2017

FIRST COURSE

Wild Mushroom Bisque

Crème Fraîche, Black Truffle
wine suggestion: Alagna Marsala

Baby Green Salad

Lemon-Balsamic Vinaigrette, Fresh Herbs, Croutons
wine suggestion: Borie de Noiallan White Bordeaux

Crab au Gratin

(\$5 supplemental charge)
wine suggestion: Bouchaine Chardonnay

Crispy Veal Sweetbreads

Lemon, Capers, Brown Butter
wine suggestion: Taittinger "La Française" Brut Champagne

Baby Greens & Grilled Shrimp

Whole Head-On Shrimp, Local Greens, Mango, Vanilla, Balsamic
wine suggestion: Pascal Janvier Coteaux du Loir

ENTRÉES

Seafood Risotto

Scallops, Shrimp, White Fish
wine suggestion: Domaine de la Verrière Rosé

Petrole Flounder

Crispy Flounder Tenders, Spinach, Leeks, Boiled Potatoes, Remoulade
wine suggestion: Arndorfer Grüner Veltliner Reserve

Beef Rib Eye

Béarnaise Sauce, Pommes Frites
wine suggestion: Chateau Saint Sulpice Bordeaux

Roast Spring Chicken "Bonne Femme"

Mushroom, Bacon, Aligote Potatoes
wine suggestion: Christophe Cordier *Vieilles Vignes* Bourgogne Blanc

Double-Cut Pork Chop

Apples, Calvados
beverage suggestion: Manoir du Kinkiz Cornouailles Cidre Brut

Lamb Roast

(\$5 supplemental charge)
Marrow Bone, Shortrib, Shoulder, Root Vegetables
wine suggestion: Chateau Monpensier "Le Grand Bouqueteau" Chinon

Vegan White Bean & Leek Terrine

Ginger Carrot Sauce, Grilled Vegetables, Wilted Herb Salad
wine suggestion: Fritz Müller Perlwein Rosé

DESSERTS

Cappuccino Custard

Dark Chocolate Shavings
wine suggestion: Rare Wine Company "Boston" Bual Madeira

Bananas Foster Torte

Banana Mousse, Brown Sugar Caramel
wine suggestion: Fonseca 20 Year Tawny Port

Ricotta Cheesecake

Local Honey, Honeycomb
wine suggestion: Lions de Suidiraut Sauternes

Chocolate Lava Cake

wine suggestion: Taylor-Fladgate Late Bottle Vintage Port

THREE COURSES \$65 PRIX-FIXE

sales tax, beverages, wine and gratuity are not included

Executive Chef Joe Shaw

Pastry Chef Ursula Canfield