

# DINNER

## VALENTINE'S DAY

{Three Courses - \$85}

### OYSTERS

#### ICED

with GRAPEFRUIT - CHAMPAGNE  
MIGNONETTE

WILD GOOSE (RI)

MERMAID COVE (PE1)

{3.25 each}

#### ROASTED OYSTERS

with CHAMPAGNE - SHALLOT BUTTER  
& HORSERADISH  
{23.00 half dozen}

### SPARKLING WINE

*Happy Valentine's Day!*

GRUET "ROSÉ BRUT"

*New Mexico NV*

*Glass.....14 Bottle.....62*

ROLET PÈRE & FILS

*Crémant de Jura, NV*

*Glass.....15 Bottle.....65*

R.H COUTIER "CUVÉE TRADITION"

*Champagne NV*

*Half Bottle.....44*

LE BRUN SERVENAY "EXTRA BRUT"

*Champagne NV*

75

MOUTARD PÈRE & FILS "BRUT ROSÉ"

*Champagne NV*

110

BILLECART-SALMON

*Champagne 2002*

210

### FIRST COURSE

#### RED LENTIL SOUP

CILANTRO AND ALMOND PESTO & CURRIED CRÈME FRAÎCHE

#### WINTER CHICORIES

PICKLED BLUEBERRIES, TOASTED ALMONDS & RICOTTA SALATA

#### SCALLOP CRUDO

JALAPEÑO, GRAPEFRUIT & CILANTRO

#### GRILLED SQUAB

HERB SALAD & CRANBERRY RELISH

#### HOUSE-MADE WILD BOAR SAUSAGE

PICKLED FENNEL & CHERRY MUSTARD

### SECOND COURSE

#### PAN-ROASTED WILD STRIPED BASS

BLACK LENTILS, BRUSSELS SPROUTS, LUMP CRAB & HERB BUTTER

#### FARRO RISOTTO

ROASTED MUSHROOMS, SQUASH, PECORINO ROMANO & PUMPKIN SEEDS

#### CIDER-BRAISED PORK SHANK

CHEDDAR GRITS, LOLLIPOP KALE & MUSTARD GLAZE

#### DUCK MEATLOAF ROYALE

SEARED FOIE GRAS, PARSNIP CONFIT, BRAISED ESCAROLE & DUCK JUS

#### BUTTERMILK FRIED CHICKEN

CHEDDAR WAFFLES & SAVOY CABBAGE SLAW

#### GRILLED PAINTED HILLS NEW YORK STRIP STEAK

SWEET POTATOES, SWISS CHARD, MUSHROOMS & BONE MARROW BUTTER

### DESSERT

#### TASTING OF LOCAL CHEESES

CLOVER HONEY & COUNTRY BREAD

#### SPICED CHOCOLATE TORTE

SALTED CARAMEL, PUMPKIN SEED BRITTLE & WHIPPED CREAM

#### PECAN PIE SUNDAE

VANILLA ICE CREAM & WHIPPED CREAM

EXECUTIVE CHEF BRUCE DILLON

{ 20% gratuity will be added to parties of 8 or more }