

DINNER

VALENTINE'S DAY

\$85 per person

OYSTERS

ICED

with GRAPEFRUIT MIGNONETTE

PINK MOON (PEI)

EAST BEACH BLONDE (RI)

(3.50 each)

ROASTED OYSTERS

with GREEN CHILE BUTTER

(3.75 each)



FIRST COURSE

ROASTED BEETS & BLOOD ORANGES

BUTTERMILK RICOTTA, PISTACHIOS & MINT

HONEYNUT SQUASH BISQUE

HONEYCRISP APPLE, MAPLE & CHIVES

STEELHEAD TROUT CRUDO

GRAPEFRUIT, FENNEL & JALAPEÑO

FOIE GRAS MOUSSE

CHERRY SHALLOT JAM & BENTON'S HAM

SECOND COURSE

PAN-ROASTED WILD STRIPED BASS

BLACK LENTILS, BRUSSELS SPROUTS, BLUE CRAB & MEYER LEMON

MUSHROOM RISOTTO

HEN OF THE WOODS, WINTER TRUFFLE & PECORINO ROMANO

DOUBLE-CUT BERKSHIRE PORK CHOP

AGED CHEDDAR GRITS, COLLARD GREENS & MUSTARD GLAZE

PAINTED HILLS FARMS NEW YORK STRIP STEAK

BABY SWEET POTATOES, SUNCHOKES & BLOOMSDALE SPINACH

BUTTERMILK FRIED CHICKEN

CHEDDAR WAFFLES & SAVOY CABBAGE SLAW

DESSERT

SELECTION OF HOUSE MADE ICE CREAMS

BLOOD ORANGE & CHOCOLATE TORTE

WHIPPED CREAM & SMOKED SEA SALT

PECAN PIE SUNDAE

VANILLA ICE CREAM & WHIPPED CREAM

SPARKLING WINE

DOMAINE PECHEUR

Crémant du Jura NV

Glass.....18 Bottle.....80

GRUET "ROSÉ SAUVAGE"

New Mexico NV

Glass.....16 Bottle.....72

LECLERC BRIANT

Champagne NV

Half Bottle.....57

LE BRUN SERVENAY "MELODIE EN C"

Champagne NV

85

ROGER COULON "HERI-HODIE"

Champagne NV

120

LARMANDIER "BRUT ROSÉ"

Champagne NV

150

BILLECART-SALMON

Champagne 2007

250



EXECUTIVE CHEF BRUCE DILLON

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