

# Valentine's Day Menu

## - First Course -

Choice of One

BRAISED SHORT RIB AND IMPASTATA CHEESE RAVIOLI  
Truffle Red Wine Reduction, Shaved Asiago Cheese, Crispy Leeks

OYSTERS ON THE HALF SHELL  
Cucumber Dill Mignonette, Spicy Cocktail sauce

SHRIMP COCKTAIL  
Jumbo Shrimp, Bloody Mary Cocktail Sauce  
Wasabi Cream

DUCK BOUILLON "TEA"  
(poured tableside) mushroom and root vegetable garnish

BRAISED LITTLENECK CLAMS  
smoked lardons, herb jus

## - Second Course -

GRILLED RADICCHIO  
Jerez Sherry, pickled blackberries, candied spicy hazelnuts, manchego

## - Third Course -

BLACKBERRY CABERNET SORBET

## - Fourth Course -

Choice of One

SCALIBUT (SCALLOPS WRAPPED IN HALIBUT)  
braised fennel, petite toast, blood orange, saffron beurre blanc

"CAGED" (PUFF PASTRY) FILET MIGNON  
mushroom duxelle, onion jam, foie gras demi-glace

FRENCH BREAST OF CHICKEN  
Trumpet mushroom, fingerlings, whole grain mustard leek crema

ARCTIC CHAR  
butternut squash puree, garbanzos, cherry tomato, parsley

LAMB LOIN  
baby root vegetable, parsnip puree, oregano-white balsamic demi-glace

VEGETARIAN MUSHROOM HERB RISOTTO  
with manchego

## - Fifth Course -

RUBY CHOCOLATE MOUSSE  
FREEZE DRIED STRAWBERRIES  
PORT WINE GELEE  
ROSES

Prix Fixe Menu \$90pp++  
Alcohol and Gratuity not included