



# Valentine's Day 2020

## \$70 Price Fix Menu

### AMUSE

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Cream of Mushroom Soup (vegan)  
*Garnished with truffle oil*

#### FIRST COURSE

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##### Oyster Quartet

*Malpeque, Yaquina, Wellfleet, Blue Point;  
sherry mignonette and housemade cocktail sauce*

##### Ricotta Gnocchi

*Roasted squash, crispy kale, ginger butter sauce*

##### Kale Salad

*Roasted delicata squash, apples, dried cranberries,  
pumpkin seeds, feta, citrus vinaigrette*

##### Endive Salad

*Bacon, pears, stilton, red onion,  
port wine & walnut dressing*

##### Porcini Dusted Quail

*Couscous, roasted fennel and pears, cider glaze*

#### SECOND COURSE

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##### Filet Mignon au Poivre

*Truffle fries, creamed spinach, bourbon au jus*

##### Herb Crusted Rack of Lamb

*Brussels sprouts, potato & leek galette, rosemary au Jus*

##### Herb Crusted Salmon

*Quinoa and spinach timbale, maitake mushrooms,  
caper beurre blanc*

##### Fennel Crusted Sea Scallops

*Roasted salsify, celeriac puree, orange miso*

##### Five Spice Rubbed Duck Breast

*Braised red cabbage & apples, herb roasted fingerling  
potatoes, grand marnier au jus*

##### Thai Curry (Vegan)

*Jasmin rice, orange-ginger tofu, peppers, eggplant,  
long beans, coconut milk, topped with cashews*

### DESSERT

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##### Red Velvet Cake

*Cream cheese frosting, chocolate ganache,  
chocolate & raspberry sauces,  
vanilla ice cream*

##### Chocolate Mousse Cake

*Dark chocolate ice cream, chopped heath bar,  
chocolate & caramel sauces*

##### Brown Sugar Spice Crème Brûlée

*Fresh pomegranate & caramel shortbread*

##### Key Lime Pie

*Crème chantilly, raspberry chambord coulis*

##### Apple Walnut Torte

*Salted caramel gelato, crème anglaise,  
butterscotch sauce*

##### Gelato & Sorbetto

###### Three Scoops

**Gelati:** Salted Caramel, Dark Chocolate,  
Pistachio, Mint Chocolate Chip, Vanilla  
**Sorbetti:** Pineapple, Guava, Black Currant

Please let us know if you have any allergies or dietary restrictions.