



Regular Menu Available

Valentine's Prix Fixe Menu 2017

Appetizer

Kenyon's Cornmeal Fried Bluff Hill Cove Oyster
Preserved Lemon-Caper Remoulade
Carrot Threads and Herbs

Salad

A Tasting of Roasted, Raw, and Pickled
Organic Beets with Whipped Goat Cheese and Burnt Honey-Orange Vinaigrette

Sorbet

Entrée

Cast-iron Seared Filet Mignon
Roasted Romanesco, White Asparagus, Lobster Pancake
And Lobster-Tarragon Reduction
or
Truffle Stuffed Scallops
Mushroom Puree, Brown Beech Mushrooms, Black Garlic
And Crispy Grains

Dessert

Double Chocolate Torte
Salted Caramel Ice Cream, Pistachio Brittle

\$ 70 per person plus tax and gratuity

Executive Chef Richard Silvia
Sous Chef Christopher Jones

*Consumption of raw or undercooked meat and shellfish may increase your risk for food borne illness**

Please inform your server of any food allergies