



Regular Menu Available

Valentine's Menu 2018

Appetizer Course

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

Salad Course

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

Entrée Course

Chateaubriand of Beef Tenderloin for Two
Roasted Romanesco, White Asparagus, Lobster-Wild Rice Pancake
and Lobster-Tarragon Reduction

or

Truffle Stuffed Scallops
Mushroom Puree, Roasted Maitake Mushrooms, Purple Brussels
and Golden Lentils

Dessert Course

Chocolate Cheesecake with Preserved Strawberries
Whipped Cream and Strawberry-Champagne Sauce

Executive Chef Richard Silvia
Chef de Cuisine Christopher Jones