



## **Valentine's Day Specials 2019**

**Regular Menu Also Available**

### **Appetizer**

#### **Kenyon's Cornmeal Fried Bluff Hill Cove Oysters**

Preserved Lemon-Caper Beurre Blanc, Osetra Caviar  
And Tomato Concasse

\$16

### **Salad**

#### **A Tasting of Organic Beets**

Roasted, Raw, and Pickled with Whipped Goat Cheese  
and Burnt Honey-Orange Vinaigrette

\$14

### **Entrée**

#### **Chateaubriand of Beef Tenderloin for Two**

Roasted Romanesco, White Asparagus, Lobster-Wild Rice Pancake  
and Lobster-Tarragon Reduction

\$90

or

#### **Truffle Stuffed Scallops**

Mushroom Puree, Smoked Maitake Mushrooms,  
and Crimson Lentils

\$42

### **Dessert**

#### **Ile Flottante**

Slow Baked Meringues Floating in Crème Anglaise,  
Mint Syrup, and Bittersweet Chocolate - Hazelnut Tuilles

\$12

**Executive Chef Richard Silvia**

**Sous Chef CJ Mitchell**

Consumption of raw or undercooked meat and shellfish may increase your risk of food borne illness  
Please inform your server of any food allergies prior to ordering