



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

**Regular Menu Also Available**

### **Appetizer**

Kenyon's Cornmeal Fried Bluff Hill Cove Oyster  
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**