

VALENTINES MENU

STARTERS

CARAMELIZED BRUSSELS-13

Chipotle Maple Glaze| Bleu Cheese| Bacon Lardoons| Spiced Pecans

RISOTTO BALLS-15

Shaved Parmesan| Tomato Sauce| Basil

HOUSE MADE MEATBALLS-19

House Marinara| Mozzarella| Basil

BRUSCHETTA-14

Whipped Ricotta| Classic Tomato Bruschetta| Aged Balsamic| Parmesan| Basil

FRENCH ONION SOUP-10

Caramelized Onions| Gruyere Cheese| Herb Crostini

WINTER GREENS SALAD-9

Mixed Greens| Hydrated Cranberries| Crumbled Gorgonzola| Spiced Pecans| Crispy Carrot| Smoked Honey Vinaigrette

CAESAR-8

Crisp Romaine| Cabernet Pickled Egg| Parmesan| Garlic & Herb Croutons| Caesar Dressing

ENTREES

BRAISED BEEF SHORT RIB-40

Roasted Beet & Goat Cheese Agnolotti| Champagne Pickled Shallots| Sauteed Rainbow Chard| Rosemary Braising Demi

PAN SEARED CHILEAN SEABASS-50

Lemon & Ricotta Risotto| Prosciutto Wrapped Asparagus| Tomato Confit| Crispy Basil

PETITE FILET & BUTTER POACHED SHRIMP-62

Truffle Whipped Purple Potatoes| Garlic Buttered Asparagus| Brandied Onion Hollandaise| Prosciutto Crisp

14oz NEW YORK STRIP-59

White Chocolate Parsnip Puree| Roasted Wild Mushrooms| Macerated Raspberries| Espresso Infused Demi-Glace

CRAB CAKE-45

Kidney Bean Puree| Italian Sausage & Rainbow Chard| Pickled Peppers

CRISPY SKIN DUCK BREAST-50

Beet Latkes| ginger chive crème| blood orange & Pickled onion "slaw

DESSERTS

WHITE CHOCOLATE CHEESECAKE-12

Champagne macerated strawberries| shaved dark chocolate| Chambord whipped cream

DARK & RASPBERRY MOUSE-12

Macerated raspberry| sweet cream| candied pecans

CANNOLI CHEESECAKE-10

Toasted Pistachio| Chocolate| Powdered Sugar

TIRAMISU-11

Espresso Powdered Sugar| Whipped Cream| Chocolate Sauce