

VALENTINE'S 2020

"One Cannot think well, love well, sleep well, if one
has not dined well" -Virginia Woolf-



FIRST COURSE

(Choose One)

Oysters*

Prosecco Mignonette

Endive, Citrus and Walnut Salad

Honey, Thyme and Lime Vinaigrette

SECOND COURSE

(Choose One)

Baked Raclette

*Cranberry Mostarda, Herb Roasted Pecans,
Lavash*

Crab and Lobster Bucatini

Sea Urchin Butter

THIRD COURSE

Tomahawk Bone-In Ribeye for 2*

*Grilled Asparagus, Raclette Dauphinois,
Cabernet Demi-glace*

Brown Butter Poached Scallops

*Cider Braised Squash, Crispy Brussels, Pork Belly
and Hazelnut*

Roasted Root Vegetable Tort

*Melted Leeks, Mushroom Butter, Whipped
Chèvre*

FOURTH COURSE

Sacher Torte

with Mango Sauce

Strawberry Fraisier Cake

Executive Chef: Nate Nagy

Wine Coordinator: Peri Ermidis

General Manager: Kirstyn Sterling

**Consumer Advisory: Thoroughly cooking foods of
animal origin such as beef, lamb, pork, poultry, eggs, or
shellfish reduces the risk of food borne illness.*