

Valentine's Day

3-COURSE PRIX-FIXE MENU

MAKE A RESERVATION

♥♥♥♥♥♥♥♥ **appetizer** ♥♥♥♥♥♥♥♥

choice of

Little Gem Cesar

roasted garlic breadcrumb, shaved radish, parmesan cheese

Lobster Bisque

lobster meat, crème fraiche, tarragon

Roasted Blue Point Oysters

caviar, garlic and herb butter, persillade breadcrumbs

Handmade Burrata

roasted red grapes, endive, spiced honey, crostini

Maple Glazed Baby Back Ribs

fennel, blood orange, crispy garlic

entree

choice of

Ricotta Cavatelli

wild mushroom, black truffle, parmesan

Almond Crusted Flounder

brown butter, lemon, caper, haricot vert

Lemon-Thyme Roasted Chicken

potato puree, maitake, madeira sauce

Braised Short Rib

crispy gnocchi, brussels sprouts, onion jus

Chateaubriand for Two

bordelaise, broccolini, potato gratin

♥♥♥♥♥♥♥♥ **dessert** ♥♥♥♥♥♥♥♥

choice of

Granny Smith Apple Tart

almond crumble, cinnamon crème fraiche, caramel sauce

Chocolate Marquise

whipped mascarpone, cocoa

Red Velvet Cake

cream cheese icing, raspberries, white chocolate

\$90++ per person

Executive Chef, Jef Marino