

# HAPPY VALENTINE'S DAY

\$60/PERSON

Not inclusive of alcohol, tax, or gratuity

## FIRST COURSE

### PATE DE CHAMPAGNE

Sweet Stem Farm Pork Liver Pate, Green Meadow Farm Slab Bacon, Brioche Toast Points, Cornichon Salad

### WELLFLEET OYSTERS

1/2 Dozen Cape Cod Oysters on the Half Shell, Champagne Mignonette

### BEET TARTAR\*

Roasted Red & Golden Beets, Lemon Olive Oil, Shellbark Hollow Goat Cheese, True Leaf Micro Arugula

### FRISÉE & ARUGULA SALAD\*

Sundried Apricots, French Breakfast Radishes, Heirloom Cherry Tomatoes, Pine Nut Butter, 35 Year Old Aged Balsamic

### GULF PRAWNS

Tempura Battered, Myer Lemon Aioli, French Breakfast Radish Salad

### MAINE LOBSTER BISQUE

Sherry Cream, Lobster Salad Garnish

### WILD MUSHROOM PANZANELLA\*

Local Organic Wild Mushrooms, Watercress Greens, Oven Dried Tomatoes, Garlic Parmesan Croutons

## ENTREE

### DUCK CONFIT PAPPARDELLE

Duck Confit, Wild Mushrooms, Swiss Chard, Oven Dried Tomatoes, Madiera Duck Jus, Shell Bark Farms Goat Cheese

### FLUKE MEUNIERE

Local Long Line Fluke, Parsnip Puree, Wilted Mustard Greens

### GRILLED MAINE LOBSTER TAIL

Saffron Orzo, Sherry Cream, Bouillabaisse Foam

### FILET MIGNON

Wild Mushroom Ragout, Goat Cheese Polenta

### PORCINI DUSTED TOFU\*

Kennett Square Wild Mushrooms, Butternut Squash Risotto

### FREE RANGE LANCASTER CHICKEN BREAST

Butternut Squash Puree, Chestnut & Pumpkin Gnocchi, Baby Zucchini, Toasted Pumpkin Seeds, Madeira Jus

## DESSERT

### MEYER LEMON CHEESECAKE\*

Blood Orange Coulis

### CHOCOLATE COVERED LONGSTEM STRAWBERRIES\*

Bavarian Creme

### CHOCOLATE POT DE CREME\*

Cinnamon Spiced

### BLOOD ORANGE-CHAMPAGNE SORBET\*

\*VEGETARIAN

18% GRATUITY ADDED TO ALL CHECKS

EXECUTIVE CHEF ERIC YOST