

# ST. VALENTINES DINNER PRIX FIXE MENU

## APPETIZERS

*select one*

### Roasted Beets+

celery root, hen of the wood, grapes, hazelnuts

### Brassica Cabbage Salad

burrata, blood orange, radish, fresno chili vinaigrette

### Big-Eye Tuna Tartare\*\*+

avocado, olive, arugula

### Irwin Farm Foraged Mushroom Toast

robiola, taleggio, parmesan purple watercress salad

### Maine Lobster Salad+

little gem, Thai curry dressing, mango, scallions

### White Pizza

cheese fondue, spicy coppa, arugula, truffle oil

### Seared Hudson Valley Foie Gras+

caramelized apple, apple salad

### Grilled Baby Octopus+

chickpea puree, fennel, orange, sundried tomato gremolata

### East and West Coast Oysters+

one dozen, ginger-lime relish, tabasco mignonette, cocktail sauce

## DESSERT

*select one*

### Dark Chocolate Mousse

orange-passionfruit sauce

### Rum Butterscotch Bread Pudding

vanilla bean ice cream

## MAINS

*select one*

### Curried Cauliflower Steak+

cilantro raita, toasted pine nuts, pickled raisins

### Pumpkin Ravioli

toasted pine nuts, dried figs, pomegranate

### Diver Sea Scallops\*\*+

roasted sunchoke, leeks, pioppini, black truffle

### Seared Sea Bass+

chorizo, white beans, escarole

### Grilled Big-Eye Tuna\*\*+

Sicilian caponata, basil parsley salad, light lemon dressing, pickled raisins

### Crispy Skinned Amish Chicken\*

chestnut gnocchi, turnips, grapes, watercress

### Chipotle-Coffee Rubbed Filet Mignon +

grilled shrimp, black truffle mac n' cheese, spinach salad

### BBQ Beef Ribs+

chipotle-orange rub, shoe string fries

### Rack of Lamb\*\*+

harissa braised shoulder, artichokes, carrots, chickpea pancake

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Indicates an aphrodisiac brought to you by St. Valentine

+ Gluten free