



Valentine's Day

Tuesday February 14th, 2017

FIRST COURSE

(SELECT ONE)

WHITE ASPARAGUS SOUP

Snipped Chives and Garlic Focaccia Croutons

CHOPPED SALAD

Mini Peppers, Artichoke Hearts, Cucumber, Feta Cheese, Cocktail Tomato
Chopped Garden Lettuces, White Balsamic Vinaigrette

ROASTED RUBY BEETS

California Goat Cheese, Local Strawberries, Balsamic Reduction, Toasted Pistachios

TOAMATO BURRATA

Vine Ripe Tomato Medley, Di Stefano Burrata, Basil Pesto

SMOKED SCOTTISH SALMON

Pumpnickel, Lemon Emulsion, Dill

TARTARE OF AHI TUNA

Chili, Soy, Ginger, Crushed Avocado, Cucumber, Crisp Wonton

BAY SCALLOP CEVICHE

Coconut, Kafir Lime, Ginger, Sweet Pepper, Red Onion

GRIDDLE CRAB CAKE

Chipotle Aioli, Crushed Avocado, Lime

HUDSON VALLEY FOIE GRAS BRUSCHETTA

Grilled Sour Dough, Smoked Duck Breast, Quail Egg, Wild Lingonberries, Saba

CARPACCIO OF SMOKED SPECK PROSCIUTTO

Wild Arugula Salad, Reggiano Parmesan Dressing

MAIN COURSE

(SELECT ONE)

8 oz FILET MIGNON OR 12oz NEW YORK STEAK

Madagascar Peppercorn Sauce, Potato Trio and Seasons Vegetables

ROASTED RACK OF LAMB

Whole Grain Mustard Sauce, Garlic Mashed Potatoes, Seasons Vegetables

LOIN OF FARM RAISED VENISON

Port Wine Reduction Sauce, Butternut Squash, Anjou Pear, Baby Bok Choy

SLOW ROASTED AMERICAN KUROBUTA PORK CHOP

Bacon Mashed Potatoes, Green Beans, Chipotle "C1" Sauce

GRILLED PACIFIC SWORDFISH

Lemon Risotto, Roasted Pepper Tomato Salsa, Petit Greens

WILD MUSHROOM CRUSTED CHILEAN SEABASS

Potato Puree, Asparagus, Riesling Sauce

RUSTIC "SEVEN SEAS CIOPPINO"

Scallop, Shrimp, Swordfish, Sea Bass, Lobster, Mussels, Octopus, Potato, Tomato

JIIDORI CHICKEN BREAST

Italian Corn Pudding, Wilted Spinach, Broccolini, Lemon Sauce

AMERICAN BISON OSSOBUCCO

Red Wine Braised, Hen-of-Woods Mushrooms, Yukon Gold Potatoes

TAGLIATELLE PASTA "PRIMAVERA"

Green Vegetable Medley, Garlic, Olive Oil, Basil

DESSERT

CHOCOLATE PRALINE FEUILLETINE

Strawberries, Chocolate Sauce

OR

RASPBERRY ALMOND TART

Vanilla Bavarian Cream, Macerated Fresh Raspberries

\$75.00 per person

(excludes tax and gratuity)

MENU SUBJECT TO CHANGES