



St. Valentines Day 2014

Fixed Price Menu For Two/Choose One Snack, One Small Plate, Two Entrees & One Dessert with Amuse & Glass of Cava for \$90.0 ++

Local First : People Matter Most : Seasonal is Sensible : Quality Rules : Authenticity Governs : Taste Trumps : Pretense Stinks : Healthy Tastes Better : Prudence Sustains

Snacks

FLPH Fried Pickles/Cucumber-Buttermilk Dip
Grilled Corn Hushpuppies/Pepper Jelly
Tempura French Beans/Sesame Sauce
Parmesan-Truffle Fries
Fried Spanish Cheese Curds/Smoked Paprika Mayo
Devils on Horseback
Crispy Goat Cheese-Pistachio Bonbons
Charles' Blue Ridge Mountain Pure Raw Honey
French Lentil & Hickory Smoked Ham/Croutons/Celery Leaf
Tomato-Roasted Red Pepper Bisque/Goat Cheese Crouton/Basil
Spinning Spider Chèvre/Balsamic Reduction/Pure Raw Honey
Smoked Buttermilk Blue/Caramelized Onion Jam

Small Plates

Baby Arugula, Citrus & Sesame Roasted Cashews
Grapefruit/Orange/Ginger/Sesame-Blood Orange Vinaigrette
Tuscan Kale & Lemon Vinaigrette
Pine Nuts/Sultana/Pecorino/Herb Bread Crumbs/Radicchio
Mushrooms & Black Truffle Flatbread
Thyme/Roasted Garlic/5 Melting Cheeses/Grana/Two Truffle Oil
Smoked Eggplant Dip & Za'atar Flatbread
Middle Eastern Spice/Feta/Herbs/Sumac/Sesame/Labne
Fresh Bay Steamed PEI Mussels
Shallot/White Wine/Garlic Butter/Garlic Flatbread Sticks
Jumbo Lump Crab Rangoon
Spicy Mango Chutney
Wood Roasted Marrow Bone
Pickled Beet/Parsley/Horseradish//Toast Points
Chicken Tsukume Yakitori
Kim Chi Cucumber Quickles/Ginger Glaze
Lemongrass Glazed 5 Spice Pork Belly
Hot & Sour Brussels Sprouts/Crispy Rice Cakes
Wood Grilled Lamb Merguez Sausage
Madras Curry Cauliflower, Shiitake & Lentil Ragout
Yellowfin Tuna Sashimi Tartar
Ginger/Wasabi/Ponzu Shoyu/Cucumber/Radish
Chili-Lime Popcorn Shrimp
Ginger Slaw

Entrees

House Ground Painted Hills Beef Meatloaf
Smoked Mac & Cheese/Collards/Smoked Tomato Jam
Char Siu Grilled Berkshire Pork Chop
Hot & Sour Brussels Sprouts/Sesame Steamed Rice
Moroccan Spiced Lamb T-Bones
Grilled Chickpea Panisse/Ratatouille/Preserved Lemon Gremolata
House Ground Painted Hills Beef Meatloaf
Smoked Mac & Cheese/Collards/Smoked Tomato Jam
Wood Roasted ½ Chicken & Black Truffles
Truffled Potato/Glazed Roots/Truffle Butter/Parsley Pistou
Braised Duck Sugo Pappardelle
Sage Gremolata
Jambalaya En Brochette
Charleston Red Rice/Tabasco-Lemon Butter
Sweet Potato Ravioli & Sherry-Sage Brown Butter Sauce Roasted
Sweet Potatoes/Dried Cherries/Pumpkin Seeds
Pecan Crusted Sunburst Trout & Chipotle Honey Butter
House Pepper Bacon & Sweet Potato Hash/Garlic Thin Beans
Sautéed Skate Wing & Duck Fried New Potatoes
Savoy Spinach/Fried Capers/Lemon-Brown Butter Sauce
*Wood Grilled 8 oz. Black Angus Fillet
Mushroom-Port Wine Smashed Potatoes/Grilled Asparagus/
Béarnaise/Crispy Artichoke

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

We have carefully designed our menus for maximum enjoyment, substitutions are permitted however we can not guarantee your enjoyment once a dish has been changed.

Dessert

House Ground Painted Hills Beef Meatloaf
Smoked Mac & Cheese/Collards/Smoked Tomato Jam
Bittersweet Flourless Chocolate Cake
Strawberry Jam/Hazelnut Florentine/18% Vanilla Ice Cream
Meyer Lemon Crepe
Pomegranate Pearls/Basil/Pine Nuts
Cherry Clafoutis Bread Pudding
Vanilla Creme Fraiche/Candied Orange
Orange Zest & Blossom Creme Brûlée
Bittersweet Chocolate Candied Orange
Jackie's Frozen Steeplechase Toffee-Coffee Crunch
Almond Wafer Cookie/Toffee Sauce
Bourbon-Vanilla Pecan Pie
Bourbon Butter Sauce/Butter Pecan Ice Cream
Banana Pudding Cheesecake
Candied Walnuts/Banana Brûlée/Foster's Sauce

Dessert Drinks

Hazelnut Chocolatini
Absolut Vanilla/Godiva Chocolate/Frangelico/Cream
Gingerbread Man
Absolut Vanilla/Gingerbread Syrup/Cream