

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

Ultimate Choclatini

Absolut Vanilla/Godiva Chocolate/Frangelico/Cream

Gingerbread Man

Absolut Vanilla/Gingerbread Syrup/Cream