



Valentine's Prix Fixe For Two 2.14.18 from 5 to 9
Four Courses & Champagne Toast For \$130 add 2 additional wine pairings for \$40

Beginning

Sea Scallop/Chervil/Sunchoke Cream/Honey Truffle Vinaigrette

Saint-Hilaire Cremant de Limoux Rose 2013

Second

House Made Armagnac Cherry & Pistachio Country Pate

Green River Pickle/Doux South Drunken Mustard/Truffled Toast Points

Joseph Cattin Alsace Pinot Blanc 2013

Crispy Porchetta Berkshire Pork Belly

Fava Bean/Fennel Confit/Parsley Broth/Orange/Basil

Colliano Ribolla Gialla 2013

Local Cheese Tasting with Local Crackers & Condiments

Bernard Griffin Fume Blanc 2015

Saba Braised Short Rib & Prune

Truffle Polenta/Honey Glazed Carrot/Marcona Almond

Negroamaro Salento IGP 2013

Third

Lobster & Jumbo Lump Crab Ravioli

Limoncello Cream Sauce/Chervil!/?

B. R. Cohn Russian River Chardonnay 2015

Juniper Smoked Duck Breast

Wild Rice Pancake/Caramelized Kabocha, Onions, Bacon & Kale/Sorghum-Pecan Glaze

Domaine de Prince Costieres de Nîmes 2014

***Wood Grilled 12oz. Prime Black Angus NY Strip Steak**

Rosemary Porcini Rub/Pecorino Cheese Polenta/Balsamic Glazed Cippolini/Arugula

Zaccagnini, Montepulciano d' Abruzzo, '13, Italy

*If you prefer something different, you may substitute any soup, salad or small plate on the menu for your second course
any menu entree for your third course or any dessert*

Last

Nutella Mousse & Steeplechase Toffee

Nutella Powder, Bourbon Chocolate Sauce/Peanut Cookie/ Crisp/Hazelnuts/Vanilla Whip

Lemon Bar & Fresh Berries

Pomegranate Gel/Pomegranate Pearls/Burnt Meringue/Limoncello Sorbet/Limoncello

tax and gratuity not included

**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*