

VALENTINE'S DAY

Five Course Prix Fixe Menu

AMUSE-BOUCHE

SCOTTISH SALMON RILLETTES
PUMPERNICKEL CROSTINI, AMERICAN STURGEON CAVIAR

FIRST COURSE

SEAFOOD CHOWDER
BABY SCALLOPS, SHRIMPS, SALMON, POTATOES, CELERY, TOMATOES SAN-MARZANO

SECOND COURSE

CAST IRON BRUSSEL SPROUT & BURRATA
WARM BUTTERNUT SQUASH, CARROTS, AUTUMN SPICES GLAZE

MAINE LOBSTER & CRAB MEAT SALAD

CUCUMBER, SCALLION, FENNEL, RED BELL PEPPER, HABANERO POMEGRANATE GASTRIQUE

THIRD COURSE

GRILLED CAULIFLOWER STEAK

ENTREES

MAINE LOBSTER RISOTTO

MAINE LOBSTER, KABOCHA SQUASH, GREEN PEAS, HERB CREAMY CHEESE, JALAPENO CILANTRO OIL

PAN SEARED PACIFIC HALIBUT

CAULIFLOWER PARSNIP PUREE, BRAISED RED CABBAGE, MUSTARD GREENS, BLOOD ORANGE BEURRE BLANC

ROASTED ORGANIC CHICKEN BREAST

CREAMY STONE GRITS, HEIRLOOM CARROTS, MOREL MUSHROOM, ROSEMARY CHICKEN JUS

SURF AND TURF

7OZ PAINTED HILLS FARM FILET MIGNON, 4OZ LOBSTER TAIL
POTATO LEEK GRATIN, GRILLED ASPARAGUS, CABERNET SHALLOT SAUCE

GRILLED COLORADO LAMB CHOPS

WHITE TRUFFLE MASH POTATOES, SAUTEE SPINACH, LAMB JUS AND MINT SCOTCH BONNET CHIMICHURRI

DESSERT

PISTACHIO DACQUOISE, RASPBERRY, DARK CHOCOLATE MIRROR GLAZE & MIXED BERRY SORBET