

Valentine's

SPECIAL
MENU

STARTER

Bread board, fresh-baked breads, compound butter & spreads \$10

Roasted beet soup, dill creme fraiche, pistachio crumbs, beet chips \$15

Baby spinach salad, fresh berries, pickled red onion, mandarin orange segments, candied hazelnuts, local goats cheese, honey Dijon vinaigrette \$19

Baked brie, golden puff pastry, fig jam, trail mix, honey drizzle, focaccia crostini \$20

Cioppino, saffron tomato broth, aromatics, clams, mussels, prawns, salmon, sourdough \$28



MAIN

Oven-roasted chicken supreme, stone fruit stuffing, local honey-glazed carrots, pommes purée, pan sauce \$35

Butternut squash ravioli, roasted garlic cream sauce, sage-roasted acorn squash, arugula, candied walnuts \$26
add pan-seared, maple-cured salmon filet \$10

Short rib pappardelle, Barolo-braised short rib, wild mushroom ragu, tomato, cipolini onions, pasta, parmesan reggiano \$37

Beef Tomahawk for 2, fire-grilled beef, sautéed mushrooms, truffle frits, confit new potatoes, grilled asparagus, bearnaise & peppercorn sauces \$190

Fire grilled 10-oz New York steak, loaded smashed potatoes, grilled asparagus, demi glaze \$48
add sautéed mushrooms \$4 or seafood béarnaise sauce \$12



DESSERT

Italiano flight: mini tiramisu, vanilla gelato & espresso affogato, mini cannoli with sweet mascarpone and frangelico \$15

Southern deep-fried cheesecake, pecan crust, amaretto macerated strawberries, Chantilly sweet cream \$13

