

# Valentine's Day 2019

(Pick one from each course for \$75)

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## Lobster Bisque

sherry crème fraiche, chives

## Warm Brussels and House Bacon

shaved brussels sprouts, carrots, red onion, and napa cabbage finished with gorgonzola, balsamic drizzle, toasted hazelnuts, pumpkin seed oil

## Grilled Pear Salad

Baby kale, red onions, golden raisins, spiced candied walnuts, toasted steel-cut oats, Capriole Farms goat cheese, cinnamon pear balsamic vinaigrette

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## Seared Diver Scallops

Caramelized apple purée, bacon-maple agrodolce, toasted oat & raisin crumble, house made crostini

## Charcuterie Board

Chef's selection of house-cured or smoked meats, cheese, apricot and date chutney, whole-grain mustard, house-pickled vegetables, crostini

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## Pan Seared Chicken

Caraway-seasoned Gerber Farms chicken breast, barley risotto with butternut squash & kale, pear honey, spinach & gouda pesto, corn shoots, radishes

## Seared Mahi Mahi

basmati rice, coconut broth

## Filet Mignon\*

Weisenberger grit tots, house made compound butter

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## Assorted Sweet Bites

cheesecake, flourless chocolate torte, butterscotch pecan cookie

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. Please make us aware of any food allergies. No split plates.