



Valentine's Menu 2018

\$58 per person, plus tax and gratuity

first course

salmon tartar, herb salad and american sturgeon caviar
or
roasted carrot and butternut squash salad, goat cheese, herbs and sunflower seeds
or
lobster and parsnip chowder, curry



main course

seared lamb chops, black truffle sauce, roasted root vegetables
or
pan seared diver scallop, celery, golden beets and parsley beurre blanc
or
tagliatelle, crab meat, arrugula and peas



dessert course

dark chocolate pot de crème with whipped cream and sugar cookies
or
lemon meringue tart with ginger sabayon and honey ice cream
or
three farmhouse cheeses with semolina walnut bread

please inform your server of any dietary restrictions or allergies