



Valentine's Day



First Course:

Seared Sea Scallop

Jumbo Scallop, Risotto alla Sepia, Sea Urchin Beurre Blanc

Porcini Gnocchi

*Duck Confit, Carmelized Onions, Mushrooms,
Crispy Pecans, Black Currant Gastrique*

Smoked Salmon

Shaved Fennel and Micro Green Salad, Toasted Brioche, Lemon Crème Fraiche



Second Course:

Cheddar and Ale Soup

Toasted Crouton of Rye and Duck Confit

Maine Backyard Farms Tomato and Burratini Salad

*Vermont Meadowbrook Farms Burratini, Roasted Heirloom Tomato,
Basil Pesto, Petite Salad, Crispy Prosciutto Threads*



Third Course:

Chateaubriand (for two)

Pommes Duchesse, Petite Vegetables, Asparagus, Foie Gras Jus Lie

Chilean Sea Bass Margarita

*Tequila and Lime Marinated Sea Bass, Spinach, Corn, Roasted Peppers,
Grape Tomatoes, Mango Vinaigrette, Crispy Tortillas*

Roasted Tuscan Chicken

*Lemon and Herb Scented Free Range Chicken, Semolina Gnocchi, Oven Dried Plum
Tomatoes, Broccoli Rabe, Roasted Lemon and Balsamic Chicken Jus*

Potato and Black Truffle Ravioli

Wild Mushrooms, Sweet Onion Jam, Pecorino Sauce



Fourth Course:

Valentine's Day Mousse Cake

*Champagne Chocolate and Cherry Mousse Cake,
White Chocolate Cream, Strawberry Coulis*



Executive Chef
Alan Archer

General Manager
Joseph LaSpada

\$150 per person

Tax, Gratuity, & Beverages are Not Included

Before placing your order, please inform your server if anyone in your party has a food allergy.

* Denotes food items are cooked to order or are served raw . Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.