

Valentines 4-Course Tasting Menu

\$65 per person

Amuse Bouche – Shrimp Cocktail Spoon

1st Course

Choose one per person

Roasted Red Pepper Bisque
with feta, chives & sunflower seeds

French Onion
with smoked provolone & garlic croutons

2nd Course

Choose one item to share

Ricotta
house made ricotta with lemon, parsley, chives & grilled baguette

Crab Cakes
lump blue crab with Cajun mustard, pickled red onion & field greens

Charcuterie
featuring Steele Sausage with Marcona almonds, local cheeses, ricotta, fig & grilled baguette

Winter Salad
mixed greens, dried cranberries, Bleu cheese, candied pecans, toasted sunflower seeds & cranberry vinaigrette

3rd Course

Choose two, one item per person

Petite Tender
cauliflower puree, roasted root vegetables, grilled thyme butter & smoked paprika

Organic Grilled Chicken
brined, grilled free range chicken with arugula pesto, roasted vegetables & herb roasted potatoes

Ahi Tuna
seared Ahi tuna with garlic mashed potatoes, rapini & sesame ginger sauce

Pork Chop
spice seared, bone-in pork chop with garlic butter rapini & roasted red pepper compote

Mushroom Risotto
porcini & shitake mushroom risotto with baby spinach & roasted butternut squash

4th Course

Chocolate Dip Platter for 2

Chocolate Mouse

Almond Tarte