
FIRST COURSE

ROASTED BABY BEETS

gorgonzola dolce, speck, medjool dates, candied walnuts
14.

WOOD GRILLED STUFFED CALAMARI

chorizo, Spanish octopus, prawns, littleneck clams, cannellini beans, cherry peppers, breadcrumbs
19.

HALF DOZEN EAST COAST OYSTERS

mignonette
19.

MAINE LOBSTER RAVIOLI

cognac, winter truffle, wild mushrooms, roasted cherry tomatoes
19.

WINTER GREEN SALAD

arugula, chicories and baby kale, watermelon radish, sottocenere cheese, red wine vinaigrette
12.

BABY ICEBERG LETTUCE WEDGE

Moody Blue dressing, balsamic glazed onions, bacon lardons, avocado, grape tomato
13.

ENTRÉE COURSE

ALMOND CRUSTED JUMBO SEA SCALLOPS

parsnip purée, red cabbage, wild winter mushrooms, bacon, cauliflower, brown butter
40.

LOCAL PASTURED HALF CHICKEN

roasted stuffed thigh, poached breast-crispy skin, savoy cabbage, leek, black trumpet mushrooms, black truffle and potato gnocchi, roasted chicken jus with madeira and black truffles
34.

STEAK COURSE

all steaks are roasted over a wood fire and served with roasted Brussels sprouts, roasted pearl onions, baby carrots, garlic-potato purée, and sauce Bordelaise

16 oz. PRIME CAB DELMONICO

49.

8 oz. CAB FILET MIGNON

45.

5 oz. CAB FILET MIGNON

35.

1/2 RACK OF AUSTRALIAN LAMB

41.

ADD 7 oz. LOBSTER TAIL

25.

DESSERT COURSE

BLACK FOREST CAKE

dark cherries, chocolate ganache, vanilla creme anglaise, pistachio rose ice cream
10.

COCONUT DACQUOISE

grilled pineapple, dark rum mousse, pineapple-lemon sorbet
10.

BLOOD ORANGE WHITE CHOCOLATE MOUSSE

blood orange glaze, honey sponge candy
10.

VALENTINE'S DAY WEEKEND

FEBRUARY 14-16, 2019