

VALENTINE'S DAY

To Begin Your Experience an Oyster Shooter

APPETIZERS

Beet Salad

*Roasted Red & Gold Beets, Pink Lady Apples, Crumbled Goat Cheese, Pistachios, Sprouts,
Pistachio Dressing*

New England Clam Chowder

Smoked Lobster

Parisienne Gnocchi

Duck Confit, Snow Pea Ginger Fig Glaze

Champagne Cured Salmon

*Citrus Frisee, Watermelon Radish, Pickled Yellow Beets,
Lime Dill Aioli*

Crispy Deviled Egg

Panko, Dice Ora King Salmon & American Sturgeon Caviar

ENTREES

Pan Roasted Chilean Sea Bass

*Seasonal Root Vegetables, Shrimp & Vegetable Risotto, Grilled Jumbo Shrimp & Citrus
Beurre Blanc*

Porcini Crusted Roasted Rack of Colorado Lamb

Mushroom Scented Pearl Barley, Exotic Mushrooms, Glazed Carrots & Rosemary Demi

Pan Roasted Filet Mignon

*Bavarian Pretzel Bread Pudding, Butter, Onion & Bacon Sauce, Charred Broccoli Rabe &
Esty Street Butter*

VALENTINE'S DAY

Lobster Bolognese

*Lobster & Veal Ragu Served Over Eggless Gnocchi in A Tomato Basil Sauce &
A Warm Black Truffle Burrata*

Roasted Duck Breast

*Sweet Potato Spaetzle, Roasted Cauliflower, Cipollini Onions & Pomegranate Sweet &
Sour Sauce*

DESSERTS

"Valentufo"

*Coconut Ice Cream, Coconut Brittle, Toasted Coconut &
Raspberry Shell*

Mixed Seasonal Berries

Chantilly Cream or Zambonini

Trio Of Chocolate

*Multan Chocolate Cake, Rich Chocolate Mousse, Chocolate Ice Cream,
Chantilly Cream & Chocolate Nibs*

Pear Upside Down Cake

Cinnamon Ice Cream & Sliced Poached Pear

Freshly Brewed Coffee & Specialty Teas

Priced Fixed

125

Host/Owner Joachim "Kim" Costagliola

Host/Manager Steven Borchers

Please Inform Your Server of Any Allergies or Dietary Restrictions.

Please Refrain from Cellular Phone Use in The Main Dining Room.

It Is Our Pleasure to Serve You.

Happy Valentine's Day!

A 4% Fee Will Be Added for Credit Cards.