



VALENTINE'S DAY

February 14 • Seatings 5:00-8:30 • \$70pp

AMUSE BOUCHE

Cherries en Papillote

phyllo dough • taleggio cheese • local radish greens

FIRST COURSE

Baked Blue Point Oysters Margherita

house-made marinara & fresh mozzarella • fresh basil microgreens

Red Pepper Rouille Stuffed Patagonian Pink Shrimp

fried capers • truffle bread crumbs • red beet cocktail sauce

SECOND COURSE

Tomato Milanaise Soup

red pepper romesco crostini

Strawberries & Hearts of Palm Salad

baby red oak • chiffonade radicchio • drunken goat cheese
Seka Hills elderberry balsamic vinaigrette

MAIN COURSE

Beef Tenderloin Filet Mignon

truffle whipped potatoes • garlic sautéed asparagus • red wine demi-glace

Spice Crusted Cornish Hen

saffron couscous mac & cheese • sautéed green beans amandine • natural jus

Pan Roasted Pacific Sea Bass

red beet & fermented garlic risotto • sautéed baby rainbow carrots • plum wine beurre rouge

DESSERT

Fresh Berry Trifle

short dough tart • whipped cream • candy tuille

Please call (505) 867.3327 for reservations