



VALENTINES DAY 2010

FIRST

OYSTERS

CAVIAR, ELEMENTS OF CHAMPAGNE

PICKLED BEETS

SMOKED HAZELNUT BRITTLE, GOAT CHEESE MOUSSE

ARUGULA SALAD

SHELBURNE FARMS CHEDDAR, MARCONA ALMONDS, CRANBERRIES, LEMON VINAIGRETTE

SECOND

BRAISED PORK BELLY

CABBAGE, BLACK GARLIC, QUAIL EGG

CIDER "FLOAT"

POMEGRANATE FOAM

PICKLED BEETS

GOAT CHEESE, HAZELNUTS

ENTRÉE

BUTTER POACHED LOBSTER

FORBIDDEN BLACK RICE, CITRUS AND FENNEL

SQUASH RISOTTO

PARMESAN REGGIANO, CRISPY SEEDS, TRUFFLES

ROASTED CHICKEN

ROYAL TRUMPET MUSHROOMS, CARMELIZED ONION-CHEDDAR BREAD PUDDING

FILET MIGNON

TRUFFLED POTATOES, GLAZED CELLARED VEGETABLES

SEARED SALMON

CIDER BRAISED CABBAGE, SMOKED POTATOES, HONEY MUSTARD

DESSERT

DEEP CHOCOLATE

CHOCOLATE "SOUP", COOKIES, ICE CREAM

PROFITEROLES

FLUFFY ICE CREAM FILLED PILLOWS, WARM CHOCOLATE

LEMON TART

CRÈME FRAICHE ICE CREAM

PUMPKIN STREUSEL CAKE

APPLE COBBLER

PECAN TART

[Reserve a Table](#)

FOUR COURSE PRIX FIXE MENU \$70