

Valentine's Day Dinner

Champagne

- Freixenet, Blanc de Blancs *Spain* \$25
- Lunetta, Prosecco *Italy* \$36
- Rotari, Rose Metodo Classico *Italy* \$45
- Schramsberg, Blanc de Noir *California* \$70
- Moet Et Chandon, Dom Perignon *France* \$198

Fanciful four course meal for \$55 per person, plus tax & gratuity

NO A LA CARTE OR CHILDREN'S MENU AVAILABLE

Appetizers

choose one

- ♥ Oysters Rockefeller with spinach, pancetta & fennel cream
- ♥ Salmon pastrami on pumpernickel toast with avocado & horseradish
- ♥ Baked brie with frisse, roasted pear & almonds
- ♥ New England clam chowder with fresh chives & oyster crackers
- ♥ Red wine arancini with pickled wild mushroom & garlic aioli

Salad

- ♥ Spinach salad with arugula, feta cheese, grilled red onion, candied pecans, strawberries & champagne vinaigrette

Entrees

choose one

- ♥ Cedar plank baked salmon with basmati rice, asparagus, mushroom & bok choy saute with honey sriracha glaze
- ♥ Pan seared scallops with butternut squash risotto, cauliflower & apple chutney
- ♥ Lamb bolognese with pappardelle pasta, mascarpone & mint
- ♥ Jumbo lump crab & shrimp cakes stuffed with plenty of shrimp & crab and sauteed with orange tartar sauce
- ♥ Roasted Lancaster free range chicken with roasted new potatoes, arugula pesto & chicken jus
- ♥ Duo of beef: petite filet & red wine braised short rib with garlic mashed potatoes, french beans & horseradish butter
- ♥ Seared tuna loin with parsnips, citrus fennel salad & cranberry mustarda
- ♥ Grilled lamb chops with garlic mashed potatoes, grilled asparagus & mustard jus
- ♥ Surf & turf: petite filet and crab cake with garlic mashed potatoes, french beans & blood orange bernaise
- ♥ Sweet potato tortellini with roasted Brussel sprouts, sage, cranberry & brown butter

Dessert Sampler

- ♥ Brownie bites
- ♥ Berry tart
- ♥ Carrot cup cake
- ♥ Pomegranate truffle