



VALENTINES IN THE GARDEN

FEBRUARY 14, 2019

Chef Jason Paolini

Three Course Menu \$55
Full Bar Menu Available

STARTER (CHOOSE ONE)

LOBSTER BISQUE

lobster, celery root, bok choy

ARUGULA SALAD

pickled beets, crisp sweet potato,
chèvre, citrus vinaigrette

SHAVED PROSCIUTTO

frisee, tangerine, coddled egg,
balsamico

ENTRÉE (CHOOSE ONE)

WINTER SQUASH TORTELLONI

turnips, rutabaga, Swiss chard,
beurre blanc, pecorino

MUSHROOM CRUSTED FILET MIGNON

carrot puree, broccolini

MOULARD DUCK BREAST

melted cabbage and leeks, chow chow

WILD STRIPED BASS

artichoke barigoule, lemon marmalade

DESSERT (CHOOSE ONE)

TRIPLE CHOCOLATE TORTE

chocolate sponge cake, chocolate
mousse, chocolate ganache,
strawberry reduction

WHITE STILTON

grapefruit, spiced honey glaze,
pine nut shortbread

RASPBERRY PANNA COTTA

hibiscus coulis, buttermilk ice cream,
candied raspberries