



Valentine's Day 2018

A Night in Paris

Appetizers

Seared Foie Gras

house potato bread crostini, New Hampshire blueberries,
Pt. Reyes blue cheese

Jonah Crab & Piquillo Peppers Salad

romesco, frisee, lemon, piment d'espelette



Local Organic Beets

cara cara orange, house farmer's cheese, granny smith apple, pickled beets,
spiced walnuts, micro arugula



Heirloom Carrot Soup

carrot top pistou, boucheron, ginger & orange blossom honey

Entrées



Maine Diver Scallops

early spring vegetable risotto, fresh chervil, lobster emulsion

Acorn Squash Agnolotti

dinosaur kale, perigourd truffle, black garlic butter

Veal Oscar

breaded chop, lobster, asparagus, hollandaise,
pee wee potatoes, broccoli, parsley



Rack of Lamb

kabocha squash polenta, Moroccan spiced carrots, green olives,
lamb jus



Bistro Filet au Poivre

spinach, potato gratin

Desserts



Terrine au Chocolate

crème anglaise, sour cherries

Crêpes Suzette

orange, brandy, à la mode

Meyer Lemon Cake

fresh berries, crème chiboust

70 per person (excludes tax & gratuity)



Gluten Free
Executive Chef · Fred Piehl