

Valentine's Day 2017

Amuse Bouche

Tuna Poke

wakame salad, cucumber, grilled pineapple and wasabi caviar

Appetizers

Seared Georges Bank Sea Scallops

grilled banana, micro arugula and balsamic caramel

Baby Kale Salad with Truffle Goat Cheese and Roasted Winter Beets

golden raisins, toasted pignoli, crispy parsnips, tossed with strawberry-white balsamic vinaigrette

Foie Gras Torchon

caramelized shallot jam, spiced walnuts, sauterne syrup and crostini

Rhode Island Oysters on the Half Shell

served chilled with lemon and scotch bonnet pepper relish

Intermezzo

Pomegranate Sorbet with Serrano Pepper Tuile

Entrées

Roasted Native Lobster Tails

sweet potato-granny smith apple tart, blistered anaheim chili-braised cabbage slaw, toasted almonds, with beurre noisette and leek frizzle

Five Spiced rubbed Venison Chop

twice roasted fingerling potato, rainbow chard, dried cherry and fig cassoulet, port wine demi glace

Filet Mignon

potato-fennel gratin, apple wood smoked bacon wrapped asparagus, crispy cipollini onion micro salad, choron sauce and cabernet reduction

Mirin Glazed Seabass

titi shrimp stir fry, chai scented jasmine rice, chili seared bok choy

Roasted Baby Vegetable and Mushroom "Lasagna"

potato sheets, forest mushroom saute and black truffle vin blanc

Dessert

Double Chocolate Mousse

served in a chocolate turban cup with fresh raspberries, coulis and chantilly cream

Creme Brulle

lavender scented served with caramelized sugar crust, biscotti and fresh berries

Strawberry Cheesecake

creamy marscapone cheesecake, warm strawberry compote, graham cracker crumbles and ginger syrup

\$65 per guest

Chef Bradley McCoil