

PLATES Valentine's Menu

3 Course Pre-Fixe

80 Per Person

Appetizers

Foie Gras Terrine

Duck Confit, Parma Ham, Persimmons

Crostini of Burrata, Caramelized Pistachio and La Quercia Prosciutto

Grilled Bread, Field Greens

Tartare of Smoked & Raw Salmon

Horseradish Crème Fraiche, BBQ Potato Chips, Cucumber & Blood Orange

Gorgonzola Salad

Mixed Greens, Dried Figs, Pears, Walnuts, Celery, Raspberry Walnut Dressing

Oyster with Tomato and Black Pepper Jelly

Horse Radish, Chives, Pepper

Soup of Mussels, Clams & Shrimp

Saffron, Fennel, Tomato Broth

Entrees

Grilled Crispy Bronzino

Pancetta, Marcona Almonds, Lemon Brown Butter, Quinoa, Swiss Chard

Pan-Roasted Filet Mignon

Yukon Gold Potato Puree, Mushroom Daube, Garam Masala Tomato and Onion Jam, Roasted Chinese Broccoli

Truffled Veal Fettuccini

Home Made Local Veal Ragù, Brussels Sprouts, Hen of the Woods Mushrooms, Grana Padana

Seared Chicken Breast

Caramelized Carrot Risotto, Arugula, Haricot Vert, Roasted Cipollini Onion

Syrah Braised Short Ribs

Yukon Gold Potato Puree, Apple and Scallion Salad, Roasted Root Vegetables