

# St. Valentine's Day Menu

FEBUARY 14, 2017

## ONE

Wild poached prawns, saffron aioli, herbs

San Marzano tomato bisque, basil, parmesan

Roasted beets, citrus, Laura Chenel goat cheese, virgin olive oil

Caesar salad, sundried tomatoes, pecorino, croutons

## TWO

Pacific salmon, fingerling potatoes, broccolini, lemon-lime beurre blanc

Chesapeake Bay scallops, champagne risotto

Slow roasted Duroc pork loin, sweet potato puree, sautéed kale, bourbon gastrique

Grass fed filet mignon, mashed potatoes, sauteed baby spinach, sauce béarnaise

## THREE

Chocolate fondue for two

Crepes Suzette with fresh citrus & grand marnier

Crème brulee with fresh berries

Chocolate truffle cake with caramel & sea salt

\$55 per guest. No substitutions. Menu subject to slight changes.