



VALENTINE'S DINNER

friday february 12th

saturday february 13th

sunday february 14th

to begin with...

“deviled egg” *tuna tartare, tonnato sauce, american caviar*

sparkling wine

second

sunchoke & ginger bisque *toasted almonds, smoky blue cheese*

or

little gem salad *caper berries, croutons, parmesan, creamy caper dressing*

or

rappahannock oysters “au-gratin” *salsify puree, fennel, herb-herb butter*

or

steak tartare *egg in a bread basket, herb salad, olive aioli, roasted olive gremolata*

or

alaskan king crab carbonara *saffron tagliarini, chanterelle mushrooms, bacon lardons (\$7 supplement)*

third

pan roasted hawaiian swordfish *braised fennel, green onion quinoa, salsa fresca*

or

“corned” pork tenderloin *squash dumplings, caramelized brussels sprouts, rutabaga puree*

or

“surf & turf” *grilled bistro steak, maine lobster potato-risotto, foie gras bordelaise, parsnip crisps*

or

mini pot roast *braised baby carrots, yukon gold mashed potatoes & roasted shallot jus*

or

butternut squash & porcini mushroom casserole *carnaroli rice, sage, parmesan, baby beet*

fourth

caramelized banana split (for two) *peanut butter, vanilla & cinnamon-maple ice creams*

or

chocolate pot de crème *chai foam, vanilla wafer*

or

apple brown betty *cinnamon-maple ice cream, butterscotch sauce*

or

red velvet cake *cream cheese frosting, chocolate pearls, chocolate sauce*

or

spiked & spiced apple cider sorbet *salty oat cookie*

happy ending

assorted cookies and sweets

~ **seventy-five dollars** ~

per person