

Valentine's Day

MENU

Prix Fixe Menu - \$80/Guest
Wine Pairings - \$40/Guest

STARTERS

Lobster Bisque

Maine Lobster | Tobiko Creme Fraiche
Joseph Drouhin Macon-Villages Chardonnay 2022

Point Judith Calamari

Cherry Peppers | Marinara | Sambal Aioli | Lemon
Marco Felluga 'Collio' Pinot Grigio 2023

Caesar Salad

Romaine Lettuce | Parmesan | Crouton | Caesar Dressing
Bucci Verdicchio 2022

Oysters Rockefeller

Ninigret Nectar Oysters | Anise Cream Sauce | Spinach | Parmesan
Domaine Cherrier Sancerre 2023

French Onion Soup

Veal Stock | Gruyere | Provolone | Crostini
Ken Wright Cellar Pinot Noir 2023

Burrata Salad

Luxardo Cherry | Cherry Tomato | Pickled Red Onion | Parmesan Crisp | Cherry Balsamic Vinaigrette
Lucien Albrecht Brut Sparkling Rose NV

MAIN DISHES

Baked Stuffed Lobster

1.25 lb Maine Lobster | Crab & Shrimp Stuffing | Red Bliss Smashed Potato | Garlic Glazed Heri Coverts
Patz & Hall Chardonnay 2021

8 oz. Filet Mignon au Poivre

Black Truffle Mashed Potato | Broccoli Rabe Caccio e Pepe | Pink Peppercorn Cognac Cream Sauce
Annabella Cabernet Sauvignon 2022

Shrimp alla Vodka

Ricotta Gnocchi | Vodka Cream Sauce | Colossal Shrimp | Cherry Tomato | Spinach
Au Bon Climat Pinot Noir 2023

Ossobuco

Braised Veal Shank | Herb Polenta | Baby Carrot | Crispy Shallot | Jus
Villa Antinori Super Tuscan 2021

Pan Seared Halibut

Citrus Chili Glaze | Coconut Rice | Bok Choy | Mushroom | Mango Salsa
Dr. Loosen 'Red Slate' Dry Riesling 2022

Duck Breast

Cauliflower & Leek Puree | Herb Roasted Fingerling | Frisee Salad | Lingonberry Reduction
Elena Walch Lagrein 2022

Tuscan Risotto

Fried Artichoke Heart | Marinated Tomato | Bell Pepper | Cremini Mushroom | Spinach | Basil
Vietti Langhe Nebbiolo 2021

DESSERTS

Coming Soon!!