

Valentine's Day

FRIDAY, FEBRUARY 14, 2025
SEATINGS FROM 5-9 PM

First Course

CHOICE OF

Maple Sage Gnocchi^V

Chipotle Brown Butter, Crispy Shallots

Brown Sugar Soy Braised Short Rib^{GF}

Candied Radish

Tuna Tartare

Red Onion, Capers, Lemon Aioli, Egg Yolk, Crostini

Second Course

CHOICE OF

Beet & Celery Root Soup^{GF V}

Crème Fresh

Organic Mixed Greens Salad^{GF V*}

Crispy Chickpeas, Shaved Fennel, Red Flame Grapes
Great Hill Blue Cheese, Roasted Red Pepper Vinaigrette

Third Course

CHOICE OF

Horseradish Dijon Crusted Beef Tenderloin^{GF}

Crab Beurre Rouge, Shaved Parmesan & Herb Salad
Roasted Garlic & Gruyère Potato Gratin, Honey Roasted Baby Carrots

Oven Roasted Pork Tenderloin^{GF}

Red Wine & Pink Peppercorn Reduction, Pickled Pomegranate Seeds
Tomato & Parmesan Spätzle, Garlic Braised Swiss Chard

Confit of Monkfish^{GF}

Blood Orange Beurre Blanc, White & Sweet Potato Nest
Parsnip Purée, Wilted Spinach

Stuffed Red Bell Pepper^{GF V*}

Black Pepper Smoked Fig Maple Butter
Herb Marinated Grilled Tofu, Toasted Quinoa Pilaf, Garlic Braised Swiss Chard
Winter Squash Purée, Honey Roasted Baby Carrots

Fourth Course

CHOICE OF

Petite Cheese Plate^V

Grafton 2-Year Aged Cheddar, Great Hill Blue Cheese
Black Pepper Smoked Strawberry, Marcona Almonds, Crostini

Chocolate Truffle Torte^{GF V}

Orange Zest Ricotta

Raspberry Cheesecake^V

Lemon Shortbread Crust, Riesling Crème Fraîche

\$85 per person

Price does not include tax or gratuity. A 20% gratuity will be added to all parties.

^{GF} indicates Gluten Free ^V indicates Vegetarian * indicates can be made Vegan upon request