

Valentine's Day

EXECUTIVE CHEF ZACH STEELE

EXECUTIVE SOUS CHEF JOEL CHIASSON

\$109.95 PER PERSON

AMUSE BOUCHE

TRIO

Rabbit Croquettes, Kusshi Oyster, Squash Tart

TO START

Ahi Tuna Tartare

Lemon gel, horseradish, apple

OR

Cheesy Brioche

Taleggio cream, grated black truffle, truffle-infused honey

OR

Country Terrine

Veal, pork, cornichons, mostarda, sourdough crostini

MAIN

Bread Service

House-Made Spaghetti

Lobster, uni, cured egg yolk, bread crumbs, chive

OR

Filet Mignon

Potato pave, broccoli rabe, smoked marrow bordelaise

OR

Yarrow Meadows Duck

Confit duck agnolotti, yam puree, cabbage, hazelnut crunch

TO FINISH

Chocolate Pot de Crème

Raspberry coulis, chantilly cream

OR

Blueberry-Lemon Ricotta Cake

Crème anglaise, blueberry compote