

Valentine's Day 2015

Amuse Bouche

Chef's Selection

Appetizer Course

Rhode Island Oysters on the Half Shell
served chilled with a cucumber-scotch bonnet mignonette

Seared Georges Bank Sea Scallops
grilled banana rounds, chili caramel and american caviar

Roasted Beet and Arugula Greens
toasted pine nuts tossed in lemon-honeycomb vinaigrette and warm ash aged goat cheese

Intermezzo

Pomegranate Sorbet and Basil Coulis

Entrée Course

Espresso Rubbed and Grilled Twin Lamb Chops
toasted fingerling potatoes and brussel sprouts, rosemary scented-cabernet lamb demi glace

Roasted Atlantic Cod
grilled artichokes, cauliflower puree, fine herb infused extra-virgin olive oil and roasted tomato tapenade

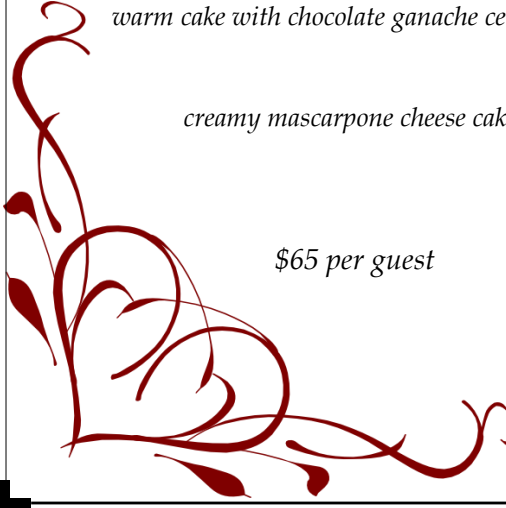
Seared Coriander Rubbed Yellow Fin Tuna
chai spiced jasmine rice, wasabi caviar, frisee and apple chili pepper slaw

Filet and Lobster
grilled beef tenderloin filet and vanilla poached cold water lobster tail, potato gratin-grilled asparagus and chanterelle mushroom demi glace

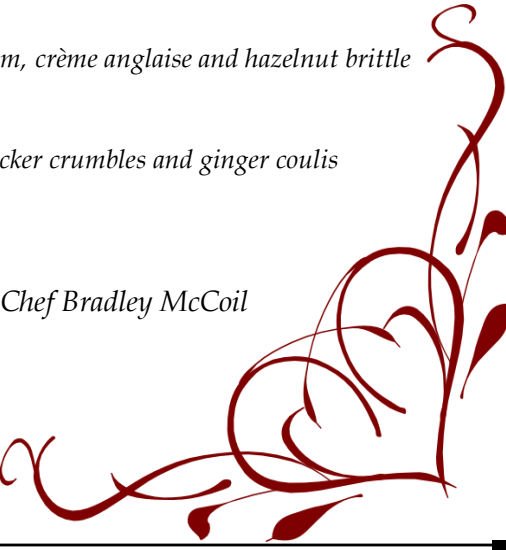
Dessert Course

Chocolate Lava Cake
warm cake with chocolate ganache center served ala mode with vanilla ice cream, crème anglaise and hazelnut brittle

Strawberry Cheesecake
creamy mascarpone cheese cake, warm strawberry compote, graham cracker crumbles and ginger coulis



\$65 per guest



Chef Bradley McCoil