

# Valentine's Day

Wednesday, February 14, 2018

## Appetizers

**Beau Soleil Oysters on the Half Shell**

**Winter Vegetable Soup** Bail Pistou

**Hiramasa Crudo** Blood Orange Ginger Dressing, Citrus Salad

**Roasted Baby Beet Salad** Pistachios & Cranberry Vinaigrette

**Green Salad** Cherry Tomatoes, Fresh Herbs

**Grilled Octopus** Israeli Cous Cous, Almonds, Chermoula

**House Made Fettuccine** Root Vegetable Sugo, Oyster Mushrooms & Parmigiano-Reggiano

**Service of French Osetra Caviar** (\$ 55 Supplement)

## Entrées

**Lentil Stew** Cauliflower Tempura, Spice Roasted Carrots **79**

**Roasted Amish Chicken** Whipped Yukon Gold Potatoes, Petit Pois **83**

**Pan Roasted Atlantic Salmon** Celery Barigoule, Celery Root, Shaved Truffle Vinaigrette **88**

**Pan Seared Diver Scallops** Cauliflower, Roasted Apples & Fennel, Curry Vinaigrette **95**

**Maine Lobster** Baby Bok Choy, Smoked Potatoes, Lobster Broth **99**

**Colorado Lamb Loin** Sweet Potato & Pomegranate **99**

**Grilled Filet of Beef** Truffle Whipped Potatoes, Bordelaise **99**

## Desserts

### Red Velvet Heart

**Banana Tart** Malted Chocolate Pecan Ice Cream

**Bittersweet Chocolate Lovers' Torte**

**New York Cheesecake** Vanilla Berry Compote

**Warm Apple & Walnut Tart** Calvados Crème Fraîche

### Fresh Berries

**Selection of Artisanal Cheese** Coupole, Hudson Flower & Comté

3 course prix fixe menu priced from \$79-\$99

Please inform your server of any food allergies