

Valentine Menu Friday, Feb. 14, 2020

First:

amuse bouche
Potato Leek Bisque
Yukon potatoes, leeks, fresh herbs, brown butter croutons

Second: Choose one:

Arancine
Round shape saffron Arborio rice, mozzarella cheese, bread crumbs

Salmone Affumicato
Smoked salmon, shaved fennel, dill

Cheese Gnocchi
Baked potato dumplings, gorgonzola, parmigiano, cream

Burrata Beets
St. Stefano creamy burrata cheese, organic roasted golden beets, basil

Insalata Mista
Organic greens, Laura Chenel goat cheese, toasted walnuts, balsamic dressing

Third Choose One:

Iceland Cod
Pan roasted, toasted fregola, leeks, zucchini, lite broth

Involtini Di Pesce
Filet of sole filled, Dungeness crab, soffritto, beurre blanc, potato puree

Cannelloni
House made pasta filled roasted organic chicken, roasted garlic, shallots, creamy pesto

Risotto Scallops
Saffron Arborio rice, day boat sea scallops, farm mushrooms, mascarpone cream

Pork Chop
Grilled Berkshire pork chop, roasted bosc pears, Calvados cognac cream, potato puree

Fettuccine Amore
House made egg pasta, asparagus, snap peas, artichokes hearts, cream

Fourth Choose One

Chocolate Tart
Tiramisu
Lemon Chiffon Cake