

VALENTINE'S 2018

APPETIZERS

Seared Scallops

spinach puree / saffron risotto / preserved lemon

Kobe Carpaccio

seared pepper crusted raw american kobe beef tenderloin / fried capers / chive oil / sea salt / cracked pepper

Hearts of Palm Ceviche

hearts of palm / jalapeno / red onion / cilantro / citrus juice / grilled flatbread

STARTERS

Vineyard Salad

organic baby lettuces / candied pecans / bleu cheese / golden raisins / vanilla balsamic dressing

Local Kale Caesar

worcestershire croutons / aged dry monterey jack / lemon anchovy dressing / pink peppercorns

Lobster Bisque

creamy lobster veloute / angelica cream sherry / herb goat cheese crostini

MAINS

Local Pasturebird Half Chicken

sea salt cured and roasted half chicken / creamed local mushroom and spinach hash
/red wine pan jus

Skuna Bay Salmon

mustard – maple glaze / sage mountain farm butternut squash puree / organic
forbidden rice

Grass Fed Beef Short Rib

whole grain red wine mustard braising sauce / buttermilk potato puree / braised
cipollini onions / mirepoix greens

Elk Medallions

red currant cumberland sauce / fondant potatoes / bacon fat braised swiss chard

Butternut Squash Gratine

cream / fontina cheese / dry Monterey jack panko crust

DESSERT

Blackberry Napoleon

blackberries & currant jelly / vanilla mascarpone cream / puff pastry / orange
blossom crème anglaise / chocolate truffle