

VALENTINES DAY DINNER 2019

3 COURSE EPICUREAN TASTING MENU • 65 •

CHAPTER I: *(SELECT ONE)*

^VTomato "Heart" Tatin

Goat Cheese/Puff Pastry/White Balsamic/Baby Kale

~ OR ~

^{VG}Artichoke Bisque

Truffle/Leek/Madeira Syrup

CHAPTER II: *(SELECT ONE)*

*Herb Crusted Cod

Citrus Risotto/Asparagus/Sauce Américaine

~ OR ~

Braised Pork Shank

Oven Tomato Polenta/Grain Mustard/Tart Greens/Sweet Carrot

~ OR ~

*Creekstone Angus Striploin

Forest Mushroom & Potato Hash/ Sauce Perigourdine /Candied Brussels Sprouts

GLOSSARY: *(SELECT ONE)*

Chocolate Chiffon

Mascarpone/Strawberry/Grand Marnier

~ OR ~

Crème Caramel "Aphrodisiac Style"

Ginseng/Pear/Crystalized Ginger/Cocoa

FOOTNOTES:

State sales tax will be added to your order.

An automatic 22% gratuity (and a state mandated 8% gratuity tax) will be added to your order.

^V Denotes a vegetarian option ^G Denotes a gluten free option

***THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**