

VALENTINES DAY DINNER 2020

3 Course Epicurean Tasting Menu •75•

Chapter I: (Select One)

Sopressini Pasta Cioppino Style

Tomato/Fine Herbs/Farm Cheese

~ OR ~

“Caesar MEETS Caprese” Salad

Heirloom Tomato/Two Cheeses/Basil-Balsamic Croutons

Chapter II: (Select One)

Rainbow Trout Ala Plancha

Sweet & Sour Fried Brussels Sprouts/Sesame-Mushroom Risotto

Yuzu-Caper Sauce

~ OR ~

Springer Mountain Chicken “2 Ways”

{Crispy Buttermilk Thigh & Brined Breast}

Mushroom Polenta/Smoked Tomatoes/Po'Mas Turnips

Roasted Red Pepper Cream

~ OR ~

Ginger Beer Glazed Pork Tenderloin

Asiago Souffle/Swiss Chard/Apricot-Nut Chutney

Whiskey Onion Demi-Glace

Glossary: (Select One)

Chocolate “Under Glass”

Mallow-Fudge/Bread Pudding/Banana/Orange Macerated Berries

~ OR ~

Vanilla Crème Carmel

Pistachio Lace/Vanilla-Lime Essence

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.

∨ Denotes a vegetarian option ∘ Denotes a gluten free option

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