

VALENTINE'S MENU

STARTERS

Crab Cakes 14

roasted red pepper aioli

Beef Tartare 14

smoked quail yolk, crostini

Trout Rillettes 9

clarified butter, toast points

Winter Cobb Salad 8

arugula, pickled beet, walnuts, radish, beet egg, pear, red beet vinaigrette

Celery Root Soup 4/6

white truffle oil, bacon

ENTRÉES

Venison Wellington 38

wild mushroom, brussels sprouts, butternut squash, black currant port reduction

Chicken & Sausage Cassoulet 20

chicken thigh, andouille, great northern white bean

Smoked Duck Breast 22

celeriac, toasted hazelnut, mustard green, cherry gastrique

Seared Salmon 24

herb couscous, sauteed artichoke, fennel, lemon caper beurre blanc

Scallop Risotto 32

roasted butternut squash, mushroom, brown butter

DESSERT

Vanilla Cheesecake 6

strawberry

Assorted Truffle Plate 5/7

four or six

Vanilla Bean Panna Cotta 6

Dark Chocolate Torte 8

ganache, raspberry, pistachio