

# Valentine's Day Dinner



## AMUSE-BOUCHE

CHEVRE, STRAWBERRY, ALMOND, BASIL

## APPETIZERS

### CAPE COD OYSTERS

*Cucumber Mignonette, Poblano & Cucumber Salad, Cilantro, Scallion*

### TORTELLINI

*Spinach, Ricotta & Fennel, Capon Broth, Prosciutto, Grana Padano, Basil*

### WAGYU CARPACCIO

*Peppercorn Crusted Wagyu Beef, Cornichon, Gaufrettes, Arugula, Truffle Oil, Parmesan*

### CONFIT DUCK LEG

*Baby Bok Choy, Carrot & Radish, Hoisin, Sesame*

### PARSNIP BISQUE

*Toasted Garlic, Crème Fraiche, Brown Butter Apple*

## SALADS

### RED OAK & BELGIAN ENDIVE

*Marinated Tomatoes, Cucumber, Onion Crisps, Pistachio, Avocado Yogurt Dressing*

### LAMB'S LETTUCE & BABY MIZUNA

*Blueberries, Macadamia, House Boursin, Mango Vinaigrette, Smoked Olive Oil*

# ENTRÉES

## FAROE ISLAND SAMON FILLET

*Gnudi, Broccolini & Roasted Garlic, Artichoke Soubise, Charred Red Onion, Lobster Salad*

## GRILLED FILET MIGNON

*Asparagus, Oyster Mushrooms, Potato Dauphinoise, Scallion Truffle Butter, Demi-Glace*

## CAULIFLOWER PARMESAN

*Breadcrumbs, Baby Carrots, Tomato Coulis, Comte, Herbed Ricotta, Basil*

## DUCK FAT SEARED NEW BEDFORD SEA SCALLOPS

*Roasted Garlic Risotto, Spinach, Shitake, Baby Mizuna & Micro Salad, Duck Fat Beet Chips*

## STUFFED CORNISH GAME HEN

*Mushrooms, Rice & Dried Fruit, Asparagus, Fondant Potato, Foie Gras Velouté, Truffle Foam*

## HERB PANKO CRUSTED RACK OF LAMB

*Pancetta, Yukon, Celeriac & Kale Hash, Smoked Sweet Potato Purée, Demi-Glace, Gaufrettes*



# DESSERTS

## TUXEDO CHEESECAKE

*Strawberry Coulis, Tuxedo Strawberry, Chantilly*

## VANILLA BEAN CRÈME BRULEE

*Linzer Cookie, Raspberry Mint Compote*

## APRICOT RICE PUDDING

*Cherry Compote, Tuile*

## DARK MOCHA CAKE

*Espresso Buttercream, Cocoa Pearls, Vanilla Anglaise*

# FOR SHARING

## CHOCOLATE COLLECTION

*Truffles, Bon Bons, Flourless Chocolate Cake*

## SWEETHEART CHOCOLATE BAG

*White Chocolate & Strawberry Mousses, Strawberries, Red Velvet Cake,  
Strawberry Coulis, Chocolate Sauce*