



Valentine's MENU



WELCOME COURSE AMUSE (for all)

Herb Marinated Quail (gf,df)
frisee | egg | grape | aged balsamic

THE BEGINNING (select one)

Herb Seared Lamb Loin (gf)
mushroom | potato | lamb jus

Pan Fried Panko Crusted Oysters
microgreens | sriracha aioli

Crispy Butternut Ravioli (v)
sage | cranberries | goat cheese | brown butter

Smoked Flaked Trout (gf)
baby fennel | beets, cucumber | baby cress | creamy dill horseradish

THE GARDEN (select one)

Spinach Frisee Salad (gf,df)
bacon | egg | shallot | mustard vinaigrette

Red Romaine Caesar Salad (contains seafood)
shaved parmesan | crusty bread | caesar dressing

Roasted Beet & Burrata Salad (v,gf)
arugula | pistachios | orange | honey balsamic syrup

THE COURSE (select one)

Pan Seared Scallops (gf)
corn | country ham | sherry | cream | spinach | white stone ground grits

Cast Iron Duck Cassoulet (gf,df)
potato | baby carrots | white bean | pork belly | smoked venison sausage ragout

Lobster Tail and Filet (gf)
old bay chive butter | veal reduction | asparagus | fingerling potatoes

Charred Smokey Ribeye (gf)
asparagus | fingerling potatoes | smoked sea salt & herb butter

Herb Marinated Venison Medallions (gf,df)
celery root puree | charred brussel sprouts | port wine reduction

Sauteed Red Snapper
fennel | shallots | potato | artichoke | white wine | butter | herbs

CHOCOLATE COURSE FOR TWO

Flourless Chocolate Cake (gf) & Chocolate Dipped Strawberries (gf)
whipped cream | berry coulis

\$79 ++ per person

Reservation Required

Menu subject to change based on availability.