



Valentines Day Tasting Menu

First Course

Choice of

Sweet Potato Bisque
Black Truffle, Roasted Garlic, Thyme

Or

Baby Beet Salad

Local Red Leaf Lettuce, Preserved Figs, Smoked Blue Cheese, Champagne Vanilla Vinaigrette

Second Course

Yellowfin Tuna

Escargot Ravioli, Carrot and Turnip Salad Fines Herb and Mustard Beurre Blanc

Or

Pan Seared Beef Tenderloin

Wild Mushroom Salad, Pickled Local Red Onions

Third Course

Roasted Rack of Lamb

Pistachio, Fennel, and Fingerling Potato Hash

Squash and Carrot Puree, Cabernet Sauvignon

and

Butter Roasted Flounder

Parmesan Grits, Brussels Sprout Pedal,

Chive Oil, Pecan Brown Butter

Fourth Course

"A Study of Chocolate"

Napoleon with a Chocolate Cream, Chocolate Sorbet and a Sour Cherry Port Compote