

VALENTINE'S DAY

158 MAIN

Course 1

Crab Toast

Peeky Toe Lump Crab, Crostini, Sriracha Mayo, Lemon

Glazed Short Ribs

Pommes Frites

Grilled Shrimp and Chorizo Stew

U8 Grilled Shrimp, Chorizo, Potato, Tomato Navy Bean Herb Stew

Lamb Bolognese

Lamb sauce, Fresh Pasta, Mint

Course 2

Calamari Salad

Fried Calamari, Organic Greens, Pickled Cucumbers, Banana Peppers, Chili Soy Aioli

Shrimp Salad

Poached Shrimp, Avocado, Balsamic Tomato, Champagne Vinaigrette, Chive

Watermelon Goat Cheese Salad

Seedless Watermelon, Doe's Leap Goat Cheese, Organic Greens, Balsamic Dressing

Seafood Chowder

Course 3

Dry Aged New York Sirloin

10 Oz Sirloin, Roasted Fingerling Potato & Shallot Confit, Haricots Verts, Port Demi Reduction

Sweet Chili Glazed Salmon

Soba Noodle Salad, Wok Seared Bok Choy

Seafood Risotto

Shrimp, Scallops, Clams, Mussels, Pesto Risotto, Tomato Saffron Broth

Portabella Wellington

Portabella, Tomato, Zucchini, Eggplant, Red Onion Wrapped in Puff Pastry with a Broccoli Sauce, Red Pepper Coulis, Rice Pilaf

Chicken Roulade

Chicken Cutlets rolled with Ham, Cheddar, Cream Cheese and Raspberry with Raspberry Demi-Glaze, Mashed Potato, Market Vegetables

Dessert Course

Chocolate Mousse Cake

Banana Bread Pudding w/ Candied Walnuts, Carmel

\$65.00 per Couple Reservation Required 644-8100