



Valentine's Day Dinner Menu February 14th, 2019

course 1

Prosciutto & Ten year aged cheddar, smoked honey, cashews, grapes, quince paste, grilled baguette and crackers

course 2

Beef Carpaccio, tomato vinaigrette, frisee and spring mix,
And sharp pecorino & sauce bohemian
Celtic grey salt

course 3

Crispy Polenta cakes topped with lobster béchamel.
Crab meat stuffed mushrooms.
Chorizo and gouda stuffed zucchini.

course 4

Pan roasted strip steak with roasted heirloom carrot,
Pork Belly with Japanese sweet potato puree and apple jicama slaw.
Scallops with wheat berries, greens and saffron vinaigrette.

course 5

Chef's selection of desserts
House made brownie, homemade pound cake, strawberries & The Farm's truffles.

*Consuming raw or under cooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.