

Happy Valentine's Day

FIRST COURSE

- Your choice of -

FRENCH ONION SOUP GRATINÉE

ORGANIC BABY FIELD GREENS

*choice of dressing with matchstick fries *GF*

PETE'S ORGANIC BABY ARUGALA

*Sprout Creek Farm goat cheese, candied walnuts, sautéed apples & vanilla bean vinaigrette *GF*

BURRATA SALAD

*seasonally changing - today is with roasted butternut squash and frisée *GF*

GRILLED SPICY ASIAN JUMBO SHRIMP

over cool thai coconut quinoa, dried papaya, pecans and coconut curry dressing

CRISPY FRIED CALAMARI

*in rice flour tossed with parmesan cheese & fresh herbs, with spicy chipotle aioli sauce *GF*

OYSTERS (6)

Ask your server for today's catch

MAIN COURSE

- Your choice of -

PAN SEARED FILET OF ATLANTIC SALMON

finished with our maple soy glaze

SLOW BRAISED CRISPY PORK SHANK

crispy and tender, slow roasted with porcini mushrooms, white wine, herbs and spices, wrapped in guanciale, coupled with roasted seasonal vegetables

FILET MIGNON

*We are partnered with local growers of cattle who send us only the finest cuts of grass fed, grain finished beef. Delicious!
Finished with Woody's onion hay.*

SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN

sautéed in white wine, roasted garlic, sun-dried tomatoes and kalamata olives, finished with sliced soppressata sausage and sharp provolone cheese BRIDGET'S FAVORITE

FROM ITALY "BEGGARS PURSE"

"satchels" of fresh ricotta cheese and pear fruit stuffed pasta finished with peas and mozzarella-milk parmesan cream sauce

DESSERT

- Your choice of -

WARM APPLE CROUSTADE A LA MODE

KATHY'S KEY LIME PIE

JUST CAN'T EAT ONE, "LEMON BAR"

NY CHEESECAKE, WHAT ELSE?

FLOURLESS CHOCOLATE CAKE

RED VELVET CAKE

GELATO TRIO *tahitian vanilla bean, sea salt caramel and chocolate*



PRIX FIXE \$44.⁹⁵