

Valentine's Day 2018

Daily Cheese Selection

dried mission figs | fennel mostarda | house made jam | candied walnuts | local honey comb | toasted sourdough

a) st. andre | france | cow's milk | soft-ripened | buttery | tangy

b) stilton | england | cow's milk | blue veined | pungent

c) manchego | spain | sheep's milk | firm | mature | complex

d) pecorino romano | italy | sheep's milk | hard | salty | sharp

1 cheese \$9 | 2 cheeses \$14 | 3 cheeses \$18 | 4 cheeses \$21

Appetizers

Tuna tartare with avocado, black tobiko and Bubu Arare

16.

Almond Crusted Calamari with Tangerine Cream, Asian Slaw, Serrano Peppers, and Crispy Wontons

12.

Mussels frites live pei mussels, sherry wine and fennel broth with hand cut fries and dill aioli

12.

Crispy pork belly with tonnato, lemon frisee, blanched celery and green apples

13.

Goat cheese and caramelized onion tart with marinated beets

10.

Soup & Salad

Roasted Tomato Bisque with Garlic Croutons and Basil Pistou

7.

Mixed Greens with toasted almonds, fresh pears and scorched honey vinaigrette

10.

Caesar Salad with Boquerones, Shaved Parmesan and Fried Shallots

9.

Mains

Grilled Prime Filet of Beef with mille feuille with beurre rouge, lemon chickory and oyster mushrooms

46.

Coffee rubbed kurobuta pork tenderloin with brown butter sage gnocchi, sautéed long beans

34.

Baked flounder with crab imperial, dijon cream sauce, butter radishes and fiddlehead ferns

39.

Grilled Lamb chops with, Sweet Potato puree, minted succotash and micro arugula

38.

Seared duck breast with herb Israeli couscous, fig compote and wilted swiss chard

35.

***THIS MENU IS SUBJECT TO CHANGE**

**consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness.*

**despite the best efforts of our kitchen staff, items on this menu may contain traces of allergens such as peanuts, tree nuts, fish & shellfish, soy, egg, dairy, and wheat.*