

HAPPY VALENTINE'S DAY 2014

AMUSE

Croquet | Potato croquete, fontina cheese, bacon, tarragon aioli
-orVegetarian Croquet | Potato croquete, fontina cheese, tarragon aioli

FIRST COURSE

Beet Tartar | Roasted red beets, fried goat cheese, lemon foam, black-pepper crostini

-or-

Curried Butternut Squash Soup | Crispy applewood-smoked bacon

-or

Shaved Brussels Sprout Salad | Golden raisins, toasted almonds, granny smith apples, buttermilk dressing

Mixed-Green Salad | Garlic croutons, roasted butternut squash, fontina, crispy shallots, lemon rosemary vinaigrette

PALETTE CLEANSER

Sorbet | Cracked Red pepper and blood orange sorbet

SECOND GOURSE

Seared Scallops | Applewood-smoked bacon, tomato fondue, orange broth, wilted kale, and roasted potatoes

-or-

Pan-Roasted Chicken | Chicken thighs, parsnip puree, white truffled-arancini, tarragon jus

Red Wine-Braised Brisket | Potato gratin, fried shallots, sautéed and crispy mushroom

-or

Toad in a Hole | Olive oil -fried bread, six minute egg, wilted spinach, kale, crispy mushroom, fennel-seared tofu, and tarragon jus

DESSERT

Chocolate Mousse | Olive oil and sea salt, almonds, chocolate pearls

-or-

Vanilla Been Panna Cotta | Berry jam, cookie

-or-

Caramel Bread Pudding | Caramel sauce, salted caramel ice cream