

# Valentine's Day

\$42 per person

## *Amuse Bouche*

**POTATO LEEK FLAT BREAD**

## *Appetizers*

**SALADE MESCLUN**

Shaved Vegetables, Cherry Tomatoes, Lemon Vinaigrette

**ONION SOUP GRATINÉE**

Gruyère Cheese, Baguette Croutons +\$5

**BEET SALAD**

Tri Color Local Baby Beets, Orange Pistachio Tuille, Goat Cheese

**CRAB SALAD**

Espelette Pepper, Daikon Radish, Granny Smith Apples, Frisée +\$5

**CARROT TARTARE**

Pumpernickle Crouton, Wheat Berries, Cashew Mayo

## *Entrees*

**SEARED SCALLOPS**

Grapes, Organic Parsnips, Scallop Demi +\$5

**PORK TENDERLOIN**

Braised Radicchio, Granny Smith Apples, Pork Whisky Jus

**CREEKSTONE FILET MIGNON**

Mushroom Barley Risotto, Veal Jus +\$8

**STRIPED BASS**

White Sweet Potato, Pickled Raisin Granola, Winter Foliage, Port Reduction

**RED WINE RAVIOLO**

Spinach, Tofu Egg, Walnut Cream Sauce

## *Dessert*

**LOVER'S SAMPLER**

Espresso Opera Cake

Macerated Strawberries with Champagne Sabayon

Blood Orange Sorbet

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EXECUTIVE CHEF: JOSH SAUER  
SOUS CHEF: CHRISTOPHER LOBUE