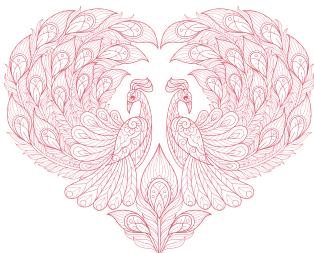


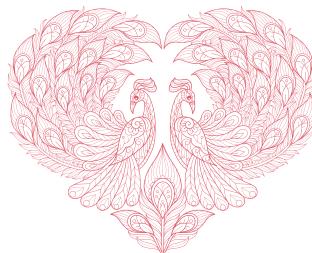
Valentine's Weekend Menu 2026

\$115 ++ per person Prix Fixe



Amuse-Bouche

Lobster Bisque
with kaluga caviar



Appetizer

choice of one from the following:

Lolla Rossa and Little Gem Lettuces
pickled vegetables, green goddess dressing,
brioche bread crumbs V

Seared Foie Gras
pear, smoked almond compote,
aged balsamic GF, DF

Maple Glazed Bacon
serrano relish GF, DF

Iced North Atlantic Oysters on the 1/2 Shell
lemon "caviar" GF, DF

Sesame Crusted Tuna
cauliflower fried rice GF

Pasta Course

Deconstructed Pork Dumplings

Intermezzo

Frosé
rosé-infused sorbert

Entrée

choice of one from the following:

Surf & Turf

Filet Mignon and Lobster Tail
broccolini, fingerling potatoes GF

Branzino

melted leeks, haricots verts,
basmati rice GF

Moroccan Vegetable Pot Pie
potatoes, carrots, fennel, tomatoes,
apricots, pecans VE, TN

Grilled Rib Eye Steak Frites
chimichurri

Roast Griggstown Chicken

butternut squash risotto, asparagus, sage demi-glace GF

Dessert

choice of one from the following:

Fête Bomb

champagne mousse, gâteau nantais,
grapefruit crémeux, berry coulis

Strawberry Coeur

strawberry cake, strawberry mousse,
chocolate streusel, prosecco gelée,
fresh berries

Cupid's Kisses

rocher financier cake and
chocolate covered strawberry