



# VALENTINE'S DINNER

98 per person, plus tax and service

## UP FIRST

Amuse Bouche

## TO FOLLOW

Milk Bread & House Cultured Butter  
Confit Garlic, Olive Tapenade

## APPETIZER OF YOUR CHOICE

Potato Croquette  
Spiced Pickled Green Apple, Crème Fraiche



Razor Clam New England Style Chowder

## ENTRÉE OF YOUR CHOICE

Lemon Roasted Quail  
Salsify Mash, Onion-Mushroom Jus, Mushrooms



Spiced Beet Root Risotto  
Shaved Beet, Pecorino Cheese



Brandy Butter Basted Lobster Tail  
Potato Mille-Feuille, Glazed Honey Mushrooms, Smoked Lobster Broth

## SWEET ENDING OF YOUR CHOICE

S'more Chocolate Pot au Crème  
Honey Graham Crumb, Charred House Marshmallow Whip, Chocolate Feuillantine



Gulab Jamun  
Indian Honey Donuts, Pistachios