

Valentine's Weekend Prix Fixe Menu

Friday, Saturday & Sunday, 11th - 13th

Three Course Dinner

(Choice of Appetizer, Entrée and Dessert)

\$29.95

(plus tax and gratuity)

Appetizers

Steamed Prince Edward Island Mussels

Pancetta, Shallots, Fennel Cream

Thai Calamari

Peanuts, Cilantro, Lime, Sweet Chili Glaze

Shredded Iceberg Salad

Gorgonzola Cheese, Applewood Smoked Bacon, Red Onion, Tomato, Red Wine Vinaigrette

New England Clam Chowder

Steamed Little Neck Clams

roasted garlic white wine broth, roasted foccacia

Blue Point Oysters on the Half Shell

Spicy Tuna Roll

Entrees

Pappardelle Bolognese

Veal, Beef and Pork, Roasted Plum Tomatoes, Pecorino Romano

Roasted Atlantic Salmon

Maitake Mushrooms, Snow Pea Shoots, Shiitake-Ginger Broth

Marinated Skirt Steak

Roasted Garlic Mashed Potatoes, Sautéed Arrowleaf Spinach

Roasted Murray Farms Chicken Breast

Potato Gnocchi, Pearl Onions, Spring Peas, Morels, Pancetta, Rosemary Chicken Jus

Pan Roasted Sea Scallops

Lemon - Pepper Risotto, Crispy Leeks, Citrus Buerre Blanc

Slow Braised Short Rib

sweet parsnip puree, arrowleaf spinach, red wine reduction

Lobster Pasta (add \$4)

hand made cavatelli pasta, Maine Lobster, pancetta, vidalia onions, spring peas, plum tomatoes, sweet lobster cream.

View Roll

Tuna, Avocado, Cucumber, Tobiko with Chopped Tuna, Scallions, Crunchies, Spicy Mayo on Top

Desserts

Crème Brulee, Wild Berry Cheesecake

or Valhrona Chocolate Bomb



This menu item can be cooked to order. Consuming raw or under cooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.