

VALENTINE'S DINNER

SPECIALTY COCKTAILS

GOODNIGHT KISS, 14

vodka, limoncillo, pomegranate liqueur,
fresh raspberries, lemon twist

MAKING ME BLUSH, 12

rosé, chambord, soda water,
fresh raspberries

LOCAL NEW ENGLAND BAKED CAMEMBERT

creamy cows milk cheese baked in puff pastry, fig jam, toasted almonds,
grand mariner caramelized onions

FIRST COURSE

Select One

LOVER'S LOBSTER SUSHI ROLL, gf

maine lobster, avocado, cucumber

SHAVED FENNEL AND BLOOD ORANGE SALAD, gf

arugula, pickled beets, umami mustard vinaigrette

SECOND COURSE

Select One

CHICKEN ROLLATINI

prosciutto, spinach, fontina cheese, truffle mashed, grilled asparagus,
mushroom madeira sauce

can be prepared gluten free upon request

HORSERADISH AND PARMESAN-CRUSTED HALIBUT

vegetable orzo "risotto", meyer lemon beurre blanc

HERB ROASTED AUSTRALIAN RACK OF LAMB, gf

lentil stew, braised carrots, rosemary demi glace

THE SWEET ENDING

DECEDENT CHOCOLATE BROWNIE

strawberry cheesecake mousse, meringue, strawberry rose jam

gluten free dessert available upon request
