

**Saint Valentine's
Celebration Menu**

Four Course \$95.00

First Course

"Love Birds"

Quail & pheasant galantine, fennel pollen mousse, celeriac, golden beets

Second Course

Best of Rhode Island Oysters

Half-shelled, Matunuck, East Beach, Moonstone & Rome Point, mignonette

French Turbot Consommé

Matzo dumpling, white shrimp, ginger, bean sprouts

Salad of Baby Field Greens

Belgian endive-tomato terrine, fennel, citrus, Aquidneck honey-lemon vinaigrette

House-Made Smoked Charcuterie

Kabanosy & leberwurst, crostini, pickles, "deviled egg", purple mustard

Short Rib Strudel

Black truffle cream, gently smoked mushrooms, wilted winter greens



Main Course

Hudson Valley Duck

Whole roasted & braised, potato knödel, red cabbage, apples, green peppercorn sauce

Maine Lobster & Scallops

Butter poached, potato pancake, leek fondue, baby fennel, anise reduction

Elysian Fields Lamb

Lightly smoked, wild rice boudin, Brussels sprouts, black trumpet mushrooms, paprika jus

Cobia Fillet

Pan roasted, baby artichokes, razor clam thermidor, fava bean risotto, chowder sauce

Hereford Beef

Grilled filet, Raclette potatoes, cardoon, wilted escarole, horseradish

Dessert

Rosa Regale-Chocolate Truffle Torte

Rose petals, orange sorbet, kir royale, petite meringue “kisses”

Mignardises

The culinary staff at Castle Hill feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details.

Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness.

Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood.

If you have any food allergies, please bring them to your server's attention.

MENU AUTHORS AND CHEFS: KARSTEN HART, LOU ROSSI, JONATHAN MARSTON