



MENU AUTHORS

Executive Chef: Kevin DiLibero
Sous Chef: Tim McGrath
Kitchen Manager: Phillip Banks
Senior General Manager: Corey Barriera

VALENTINE'S DAY MENU

CHOICE OF APPETIZER,
TWO ENTREES AND DESSERT
FOR \$79

WINTER DINING DISH

BE HAPPY, PAY HALF!

Enjoy 1/2 price appetizers every
Monday - Friday, 4pm - 6pm in the bar.
The perfect way to finish up your work day or
start off your evening.
**restrictions may apply*

SEASONAL PRIX-FIXE MENU

Sunday - Wednesday for our
\$19.95 3 - Course Prix-Fixe Menu.

APPETIZER

Butter Poached Lobster Tail
Local carrot ginger puree; Brussels sprout leaves, pancetta,
sage scented brown butter

Local Oysters on the 1/2 Shell
Roasted beet granita

Braised Short Ribs
Pan-fried Gorgonzola bread pudding, wilted spinach, braising jus

ENTREE

Zuppa di Pesce
Lobster, clams, shrimp, calamari, mussels, cod, tomato seafood broth,
grilled Tuscan bread

Grilled Black Bird Farms Rib Eye
Peppercorn crusted, butter whipped mashed potato, asparagus,
Cognac cream sauce

Pan Roasted Native Fluke
Saffron seafood fume, poached local oysters, Yukon gold potatoes, kale

DESSERT

Espresso Chocolate Semifreddo
Hazelnut crust, Grand Marnier macerated strawberries,
vanilla Chantilly cream