

Valentine's Day Dinner

Includes your choice of appetizer; a Valentine's salad; choice of entree; dessert sampler & coffee or tea for \$60 per person, plus tax & gratuity.

Appetizer

choose one

Oysters Rockefeller with spinach, pancetta & fennel cream.

House Cured Salmon on pumpernickel toast with avocado & horseradish.

Baked Brie with frisee, roasted pear & almonds. *(Vegetarian)*

Cheddar & Potato Pierogies with caramelized apples & onions, sour cream. *(Vegetarian)*

Chicken Liver Pate with fruit preserves, whole grain mustard & crostini. *(GF)*

New England Clam Chowder with fresh chives & oyster crackers.

Red Curry Chicken Soup

Salad

Frisee Salad with beets, feta, orange, & candied pecans, citrus vinaigrette.
(Vegetarian, GF)

Entree

choose one

Lamb Bolognese

with pappardelle pasta, mascarpone & mint.

Beef Short Rib

with smoked wild mushrooms, creamy grits & red chili brussel sprouts. *(GF)*

Pecan Crusted Rack of Lamb

with potato gratin, carrots & mustard jus.

Beef Wellington

with garlic mashed potatoes, grilled asparagus & truffle hollandaise.

Free Range Lancaster Chicken Breast

over warm farro salad, harissa & spiced yogurt.

Ricotta Gnocchi

with root vegetable fricassee & walnut pesto. *(Vegetarian)*

Cedar Plank Baked Salmon

with wild rice pilaf, grilled broccoli & honey sriracha glaze. *(GF)*

Seared Sea Scallops

with Spanish saffron risotto, mussels, rock shrimp & chorizo. *(GF)*

Jumbo Lump Crab & Shrimp Cakes

with garlic mashed potatoes & French beans, side of orange tartar.

Lobster Ravioli

with roast tomato, peas & pancetta, light cream sauce.

Dessert Sampler

GF Ask your server how this dish is prepared Gluten Free.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.