

VALENTINE'S MENU

February 13th, 14th & 15th

Starters

OYSTERS

lemon, cocktail sauce, mignonette
\$3.75 each \$21 1/2 dozen

FLAT BREAD

tasso ham, gruyere, caramelized onions, arugula \$14

SPICY LAMB MEATBALLS

piquillo pepper pesto, greek yogurt \$12

CRISPY BRUSSEL SPROUTS

candied pistachios, pomegranate, shaved
parmesan, balsamic reduction \$12

PORCINI MUSHROOM ARANCINI

roasted tomato sauce \$12

Soup & Salad

CARAMELIZED ONION MUSHROOM SOUP

fontina croutons \$7

CAESAR SALAD

romaine lettuce, sourdough croutons, caesar
dressing, parmesan crisp \$7

EIGHTY ACRE SALAD

mixed field greens, pepitas, golden raisens,
cucumber, tomatoes, cabernet vinaigrette \$7

BURRATA

roasted butternut squash romesco, baby arugula,
pumpkin seeds, balsamic reduction, ciabatta \$15

Mains

GERBER AMISH CHICKEN BREAST

smashed Yukon gold potatoes, baby carrots, green beans, natural jus \$25

CRAB CAKES

broccolini, mustard viniagrette \$31

VEAL CHOP

sweet potato puree, green beans, portobello mushroom ragu, crispy leeks \$51

PAN SEARED CHILEAN SEA BASS

roasted fingerling potatoes, spaghetti squash, green beans, herby green yogurt sauce,
\$45

PAN SEARED SEA SCALLOPS

roasted butternut squash, farro, baby arugula, pepitas, brown butter viniagrette \$43

SURF & TURF

petite filet & sea scallop, parsnip puree, grilled broccolini, charred leek beurre rouge
\$51

RED WINE BRAISED SHORT RIBS

smashed yukon gold potatoes, baby carrots, almond citrus gremolata \$32

LOBSTER RISOTTO

leeks, mascarpone, roasted grape tomatoes, peas, pickled fennel \$45

PENNE PASTA

shiitake mushroom- walnut pesto, sun-dried tomatoes, spinach, toasted pine nuts \$22

***Consuming raw or undercooked meats, poultry, shellfish, seafood or eggs may increase your chance of food born illness, especially
if you have certain medical conditions