

# 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 vinaigrette \$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 vinaigrette \$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