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**Happy Valentine’s Day**

Amuse

Spiced Carrot Soup, Fresh Turmeric, Greek Yogurt, Cilantro

First Course

Down Branch Farm Lettuces, Winter Radish, Spiced Almonds, Ricotta Salata, Honey Lemon Vinaigrette

"Ripped and Torn" Caesar, Garlic Croutons, Parmigiano Reggiano

Roasted PEI Mussels, Feta, Ouzo, Citrus- Fennel Sausage, Lemon, Basil

Trio of Roasted Beets, Warm Chevre, Pistachio, Black Olive Crumble, Greens

Chesapeake Oysters on the Half Shell, Pomegranate Mignonette, Cucumber Granita, Lemon, Horseradish

Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil

House Smoked Salmon, Quail Eggs, Fresh Ricotta, Porcini Vinaigrette, Greens

Crispy Carolina Shrimp, Chorizo Sofrito, Creamy Polenta, Blood Orange

Chorizo Stuffed Quail, Brioche, Tomato Compote, Creamed Spinach

Angus Beef Carpaccio, Herb Salad, Smoked Sea Salt, Olive Oil, Egg

**Main Course**

Plain and Simple Linguini Pomodoro: Tomato, Fresh Basil, Parmigiano, Olive Oil

Peasant Bolognese: Italian Rigatoni, Pomodoro, Chili Flake, Cream

Italian Mac & Cheese: Prosciutto di Parma, Fontina, Butternut Squash, Sage

Linguini and Clams: Littlenecks, Italian Pancetta, Parsley, White Wine, Garlic Butter

Local Farmer’s Risotto: Arborio Rice, Sharondale Mushrooms, Butternut Squash, Wilted Greens, Mascarpone

Aspen Ridge Flat Iron Steak, Sweet Potato Gratin, Crushed Fava Beans, Smoked Onions, Jus

Herb Crusted Rack of Lamb for Two, Roasted Root Vegetables, Caramelized Shallot Jam, Red Wine Sauce

Whole Roasted Bronzino, French Lentils, Romesco, Meyer Lemon, Shaved Fennel

Organic Faroe Island Salmon: Orzo “Risotto," Almond-Green Olive Pesto, Charred Leek Butter

Pan Seared Pastured Half Chicken: Roasted Garlic Mashed Potatoes, Swiss Chard, Sherry Jus

Lobster & Shrimp Ravioli: Brandy Cream Sauce, Tarragon, Lemon-Caper Salad

Dessert

Vanilla Crème Brûlée: Confit Strawberry, Mint, Whipped Cream

Classic Tiramisu: Espresso Soaked Ladyfingers, Kahlua Mascarpone, Shaved Chocolate

Semi Sweet Chocolate Pot de Crème: Whipped Cream, Shaved Chocolate

Italian Citrus Cake: Orange Juice & Cointreau Reduction, Whipped Cream

**$45.00 per guest plus tax and 20% Gratuity**