



KITCHEN & WINE BAR

VALENTINE'S DAY
TUESDAY, FEBRUARY 14, 2017

AMUSE

Roasted Beet and Ginger Soup, Caramelized Orange, Coconut Crema

APPETIZERS

Prosciutto di Parma Bruschetta, Fresh Mozzarella, Basil Oil, Parmigiano

Chesapeake Bay Rockfish Crudo, Meyer Lemon, Fennel, Sea Salt, Olive Oil

Crispy Halloumi, Dates, Toasted Walnut, Pomegranate Seeds

Butcher Board for Two, House Made & Imported Charcuterie, Chocolate Cherry Bread, House Pickles

Charred Eggplant Salad, Roasted Sweet Potato Puree, Grilled Flatbread

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

Mixed Greens, Grilled Winter Squash, Tahini Yogurt Dressing, Crispy Lentils

“Ripped and Torn” Caesar, Garlic Croutons, Parmigiano Reggiano

ENTREES

Linguine Pomodoro, Tomato, Fresh Basil, Parmigiano Reggiano, Olive Oil

Peasant Bolognese, Italian Rigatoni, Natural Beef and Pork, Pomodoro, Chili Flake, Cream

Linguine & Clams, Pancetta, Parsley, White Wine, Garlic Butter, Chili Flake

Local Mushroom Risotto, Sharondale Farm Mushrooms, Truffle Oil, Toasted Walnuts, Crispy Parsley

Grilled Prime NY Steak*, Confit Potatoes, Roasted Mushrooms, Brussels Sprouts, Rosemary-Fig Butter

Grilled Faroe Island Salmon*, Creamy Orzo “Risotto,” Charred Leeks, Tomato-Caper-Raisin Caponata

Roasted Atlantic Cod, Oyster-Potato Stew, Salt Cod Fritter, Applewood Smoked Bacon

Maple Brined Duroc Pork Chop, Braised Cannelini Beans, Roasted Tomato, Arugula Pesto

Porcini Crusted Rack of Lamb for Two, Toasted Farro, Sweet Potato, Harissa Yogurt, Lamb Jus

Pan Seared Duck Breast, Smoked Apple Butter, Roasted Brussels Sprouts, Pickled Mustard Seed

DESSERTS

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

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

Semisweet Chocolate Pot de Crème, Port Soaked Cherries, Whipped Cream, Shaved Chocolate

Rosehip Panna Cotta, Raspberry, Elderflower Syrup, Bitter Chocolate

FIFTY DOLLARS PER PERSON PLUS DRINKS, TAX AND SERVICE

A 20% service charge will be added to parties of five or more.

*Consuming raw or undercooked foods may increase your chance of acquiring food borne illness.