



♥ Valentine's Day ♥

\$95 per guest, three courses

Sample menu, subject to change

We begin taking reservations two weeks prior to Valentine's Day (1/31)

**Appetizers**

Red and Golden Baby Beets

*Cashel Blue Cheese, Endive, Hazelnut Vinaigrette*

Anjou Pear, Parma Prosciutto and Mozzarella

*Baby Kale, Pomegranate, Pistachios*

Lobster and Green Apple Salad

*Sesame, Nori, Tobiko, Togarashi*

Warm Wild Gulf Shrimp

*Hearts of Palm, Avocado, Citrus Emulsion*

Seared Hudson Valley Foie Gras with Dark Rum Sauce

*Pineapple-Vanilla Bean Chutney, Buttermilk Pancake*

**Entrées**

Seared Montauk Sea Scallops

*Sauteed Napa Cabbage, Fingerling Potatoes, Duck Bacon and Pomegranate Molasses*

Montauk Fluke "Almondine"

*Preserved Lemon, Marcona Almonds, Charred Broccolini*

Hand Cut Fettucine

*Lamb Meatballs, Cauliflower, Pecorino*

Marinated Berkshire Pork Tenderloin

*Roasted Brussels Sprouts and Fingerling Sweet Potatoes, Preserved Cherry & Onion Compote*

Duo of Grass Fed Beef\*\*

*Grilled NY Strip and Braised Short Rib, Pommes Anna, Creamed Spinach*

**Dessert Selection**