

# Happy Valentine's Day!

## *Amuse Bouche*

### Chilled Sunchoke Soup

Smoked Carolina Trout, Creme Fraiche & Caviar

## *Appetizer*

### MAINE "FRENCH KISS" OYSTERS

On the Half Shell, Champagne Mignonette, Cocktail, Lemon, Saltines

### YELLOWFIN TUNA "POKE"

Spicy Radish, Ginger Marinade, Avocado

### MARYLAND CRAB TOAST

Buttered Brioche, Cucumber, Avocado Lime Vinaigrette

### TUCKER FARM GREENS SALAD

Candied Walnuts, North Georgia Apples, Gorgonzola

### WHITE CORN GRIT FRITTERS

Jalapeno Jelly, Thomasville Tomme

### MAINE LOBSTER SOFT TACO

Cascabel Chile Cream, Tequila Creme Fraiche, Pico De Gallo

### SNAKE RIVER FARMS AMERICAN KOBE MEATBALLS

Sage Polenta, Sherry Glazed Mushrooms, Herb Ricotta

### SEARED HUDSON VALLEY FOIE GRAS

Candied Kumquat Confiture, Orange Liqueur Gelee, Brioche

## *Main Course*

### GEORGES BANK JUMBO SEA SCALLOPS

Cauliflower Puree, Roasted Cauliflower, Caper Raisin Emulsion, Jamon Iberico

### FILLET OF ATLANTIC GROUPER

Caramelized Brussels Sprouts & Cauliflower, Thai Herb Vinaigrette

### ORA KING SALMON

Potato Puree, Melted Leeks, Black Truffle Vinaigrette

### MAPLE LEAF FARMS DUCK BREAST

Creamed Brussels Sprouts & Confit Duck Leg, Apple Cider Glaze

### HERITAGE FARM PORK OSSO BUCCO

San Marzano Tomatoes, Parmesan Polenta, Gremolata, Braised Greens

### CERVENA VENISON

Roasted Sunchoke and Baby Turnips, Hen of the Woods Mushrooms, Huckleberry Jus

### BLACK ANGUS FILET MIGNON

Roasted Garlic Mashed Potatoes, Red Wine Veal Jus

Top With:

SEARED HUDSON VALLEY FOIE GRAS \$20 supp.

JUMBO LUMP MARYLAND CRAB & BERNAISE \$15 supp.

## *Dessert*

### RED VELVET CHEESECAKE

Chocolate Crust, Cream Cheese Buttercream

### CHOCOLATE PEANUT BUTTER PARFAIT

Roasted Banana Ice Cream, Peanut Brittle

### GRAND MARNIER CREME BRULEE

House Baked Cookies

### TANGERINE PANNA COTTA

Champagne Sorbet, Shortbread

### FIVE SPICE APPLE CAKE

Maple Caramel, Walnuts, Softly Whipped Cream

\$75pp/\$30pp wine pairing available

Tax & Gratuity Additional