

Happy Valentine's Day!

Amuse Bouche

Appetizer

French Kiss Oysters

six oysters, champagne mignonette, cocktail, lemon, saltines

Crab Fritter

sauce remoulade, smoked tomato and fennel slaw

Fried Green Tomatoes

pickled shrimp and jalapeno remoulade, chili oil

Tucker Farm Greens

chevre stuffed puff pastry, candied pistachios, champagne vinaigrette

Seared Hudson Valley Foie Gras

candied kumquat confiture, orange liquer gelee, brioche

Crispy Pork Belly Toast

banh mi vegetables, spicy chili garlic sauce, hoisin

Roasted Butternut Squash Soup

toasted pumpkin seeds, maple black pepper creme fraiche, pumpkin seed oil

Craig Tucker Baby Farm Greens Salad

candied walnuts, north georgia apples, gorgonzola, white balsamic vinaigrette

Main Course

Sweet Potato Ravioli

sage brown butter, toasted pumpkin seeds, roasted mushrooms, grana padano

Ora King Salmon

garlic mashed potatoes, melted leeks, black truffle vinaigrette

Boston Blue Cod

caramelized brussels sprouts & cauliflower, thai herb vinaigrette

Butter Poached Maine Lobster

1 1/2 lb maine lobster out of the shell, caramelized fennel & parmesan risotto

House Rolled Gnocchi

braised oxtail and san marzano tomato ragout, escarole, parmesan, pesto toast

Apple Tamarind Glazed Pork Porterhouse

butternut squash hash, apple cider mustard jus

Pistachio Crusted Rack of Lamb

marjoram, sweet potato gratin, saba

Center Cut Filet Mignon

roasted garlic mashed potatoes, red wine jus

Dessert

Chocolate Peanut Butter Parfait

roasted banana ice cream, peanut brittle

Grand Marnier Creme Brulee

pistachio orange biscotti

S'mores Milkshake

toasted marshmallow, valrhona chocolate

Five Spice Apple Cake

sorghum caramel, bourbon maple ice cream

Meyer Lemon Cheesecake

blueberry, whipped cream, candied meyer lemon

\$75pp/\$25pp wine pairing available

Tax & Gratuity Additional
menu subject to change