



# Happy Valentine's Day



## Starters

<b>*Saint Angel &amp; Castello Blue</b>	<b>12</b>		
french triple cream and danish blue with berries and jam			
<b>Fried Chili Calamari</b>	<b>12</b>		
dusted fresh calamari, anaheim chilis, roasted tomato garlic chili aioli			
<b>Shrimp Lejon</b>	<b>12</b>		
horseradish, bacon wrapped, tangy dill sauce			
<b>*Roasted Garlic Oysters</b>	<b>12</b>		
garlic, lemon, parmesan roasted oysters			
<b>Coquilles St.-Jacques</b>	<b>14</b>		
bay scallops, cognac cream, foraged funghi, gruyere			
<b>Better Cheddar</b>	<b>12</b>		
roasted walnuts, flatbread, grapesginger pear marmalade			
<b>Kennett Stuffed Mushrooms</b>	<b>12</b>		
lump crab imperial, hollandaise			
<b>Lobster &amp; Shrimp Bisque</b>	<b>7</b>	<b>Pumpkin Mushroom</b>	<b>6</b>
<b>Caesar</b>	<b>6</b>	<b>*House Greens</b>	<b>6</b>
romaine, garlic focaccia, parmesan, anchovy dressing		gorgonzola, spiced walnuts, tomato, cranberries, balsamic	
<b>*Wedge</b>	<b>6</b>	<b>*Poached Pear</b>	<b>9</b>
iceberg, tomato, red onion, bacon, gorgonzola dressing		goat, almond, champagne, blueberry & onion jams, greens	

## Entrées

<b>* Roasted Stuffed Squash</b>	<b>20</b>		
corn and black bean red rice, aciote roasted cauliflower, ancho salsa verde, chili pepita			
<b>*Jumbo Lump Crab Cake</b>	<b>30</b>		
lobster saffron butter, roasted marble potato,haricot vert, sweet pepper relish			
<b>*Filet Mignon</b>	<b>30</b>		
twin filet, yukon mashed, haricot vert, bordelaise			
<b>*Grilled Free Range Chicken</b>	<b>24</b>		
5 grain brussels with butternut & cranberry, toasted marcona almond & tomato butter			
<b>*Halibut</b>	<b>30</b>		
lemon caper burre blanc, yukon mashed, haricot vert			
<b>*Venison Loin</b>	<b>34</b>		
espresso rubbed, white chocolate celeriac, fingerling potato, prosciutto wrapped heirloom carrots, blackberry cocoa bordelaise			
<b>*Lobster, Crab, &amp; Asparagus Risotto</b>	<b>32</b>		
maine lobster, lump crab , creamy asparagus risotto			
<b>*Stuffed Veal Tenderloin</b>	<b>34</b>		
spinach provolone & almond stuffed, foraged mushroom brandy veal jus, pecorino scalloped potato			
<b>*Pan Seared Faroe Island Salmon</b>	<b>26</b>		
coconut purple sticky rice, miso soup, crispy sesame kale			
<b>*Lamb Loin Chops</b>	<b>32</b>		
herb crusted T bones, lamb confit, baby carrots, fennel potato rosti, lamb jus, mint pea puree			

## Dessert

<b>NY Cheesecake</b>	<b>Whiskey Apple</b>	<b>*Strawberries</b>	<b>*Brownie Sundae</b>
raspberry coulis	<b>Bread Pudding</b>	white and milk	vanilla ice cream
<b>8</b>	caramel	chocolate fondue	hot fudge
	vanilla ice cream	<b>8</b>	<b>8</b>
	<b>8</b>		

**\*=Gluten Free**

**\*CONSUMING RAW OR UNDERCOOKEDMEATS, SEAFOOD, SHELLFIH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\***

