

Valentines Day Menu

Appetizers:

Seafood Platter for Two:

Tuna Tartar, Oyster Rockefeller, Tempura Shrimp, Mussels a la Marinara, Seafood Sausage with Soba Noodles

OR

Burrata with Heirloom Tomato, Pommegranate Molasses and Maché

OR

Seared Quail with Red Currants, Gooseberries, winter greens, toasted Hazelnuts and lavender infused honey.

Main Course:

Beef Wellington for Two wrapped in mushroom duxelle, Savoy cabbage and puff pastry with baby vegetables and red wine jus

OR

Venison with hedgehog mushrooms, chestnut and parsnip puree, champagne grapes, Dark Chocolate and Stout Jus, toasted Pine nuts and baby salad

OR

Cornish Hen with Pine scented White asparagus, sauté of wild rice, barley, quinoa and corn and a lightly scrambled egg.

OR

Crab Legs and Skate with Sea Asparagus, allumette potatoes and brown butter and almond sauce.

Dessert:

S'mores Platter for Two:

Homemade marshmallows, chocolate sauce and graham crackers all around the fire pit.

OR

Soufflé with Crème Anglaise

OR

Chocolate and Raspberry Molten Lava Cake