

Valentine's Day 2018

Three Course Prix-Fixe Menu

\$65

S M PLATES

Carrot Ginger Soup

Ginger Snap

Grilled Romaine Caesar

Parmesan | Hard Boiled Egg | Focaccia Crouton

Panzanella Salad

Smoked Cherry Tomato | Fresh Mozzarella | Fried Caper | Petite Greens |
Focaccia Crouton | Charred Lemon & Basil Vinaigrette

Citrus Salad

Beet Cured Salmon | Blood Orange | Fennel | Arugula | Dill Vinaigrette

Brussels Sprout

Pecorino | Chili Flake | Confit Garlic Aioli

Lobster Étouffée

Claw & Knuckle Meat | Rice | Creole Gravy

Crab Cake

Red Onion Caper Aioli | Cucumber | Arugula | Chesapeake Vinaigrette

Beef Tartare

Marrow Butter | Caper | Shallot | Truffle | Yolk | Sour Dough

L G PLATES

Surf & Turf

8 oz. Filet | 5 oz. Lobster Tail | Purple Potatoes | Cauliflower |
Chimichurri | Bone Marrow Butter

Ravioli

Ricotta Stuffed | Wild Boar Ragu | Pecorino | Basil

Cider Brined Pork Chop

Warm German Potato Salad | Apple & Fennel Kraut | Beer Blanc

Eichner's Farm Chicken

Jerk Rub | Rice Pilaf | Braised Greens | Chickpea | Pineapple Chutney

Greek Stone Bass

Orzo | Grape Tomato | Artichoke | Caponata | Ginger-Mint Beurre Blanc

Scottish Salmon

Green Curry | Pickled Carrot | Bok Choy | Edamame | Lime | Cilantro

Monkfish Osso Bucco

Saffron Risotto | Fennel | Parsnips | Red Pepper Coulis

DESSERT

Éclair

Champagne Mousse | Chocolate | Raspberry

Blood Orange Panna Cotta

Raspberry Coulis

Berries & Bubbly

Chocolate Covered Strawberries | Bubbles

Willow Bar

Chocolate Caramel Mousse | Chocolate Ganache |
Cara Crakine | Pretzel Crust | Whipped Cream

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have a medical condition.