

Valentine's Day Menu

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1st Course

Lentil Soup

toasted spices, lemon yogurt

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Endive & Citrus Salad

warm goat cheese, pepper jam

Beet Salad

baby arugula, fennel, hazelnut vinaigrette

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2nd Course

Pan Roasted Scallops

creamed leeks, sable, truffle vinaigrette

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Buckwheat Crepes

roasted butternut squash, radicchio, parmesan

Slow Roasted Prime Sirloin

baby carrots, bacon, potatoes, grainy mustard

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3rd Course

Camembert

honey roasted pears, baguette

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Warm Chocolate Fondant

earl grey chantilly

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\$35

tax and gratuity not included