

Valentine's Day

WEDNESDAY February 14th 2024

1st

*Wild Mushrooms and Herbs/house made ravioli/saffron cream sauce/white truffle oil/
parmesan/crispy pancetta*

Oysters and Champagne/iced maine spinney creek/champagne mignonette/pink peppercorn/fresh tarragon

Artichoke-Celery Root/creamy bisque/toasted pine nuts/fresh basil/arugula pesto

Lobster and Tarragon/new england chowder/purple potatoes/root vegetables/crispy onions

2nd

*Blackberries and Greens/baby arugula/maple-dijon vinaigrette/toasted pumpkinseeds/
pickled red onions/VT goat cheese*

*Pineapples and Fennel/mache/champagne vinaigrette/ house smoked bacon/ bayley hazen blue/
maple spiced roasted nuts*

3rd

*Beef and Butter/filet mignon/maine lobster/bearnaise sauce/parmesan -garlic roasted asparagus/
caramelized onion whipped potatoes*

*Salmon and Red Wine/herb seared/ wild mushroom orzo/red wine reduction/
olive oil roasted haricot verts*

*Scallops and Pearls/pink peppercorn seared/house smoked bacon/pearl onions/toasted cous cous/baby
brussels/pearl barley/balsamic/olive oil*

*Short Ribs and Chocolate/house smoked/cocoa -chipotle rubbed/potato puree/lemon-pine nut
gremolata/ baby brussels/ fried capers*

*Chicken and Spice/pan roasted "free range" breast/spice rubbed/wild mushroom cream sauce/
roasted asparagus/fingerling potatoes/maple glaze*

4th

*White Chocolate and Berries/white chocolate mousse/raspberry cheesecake/chocolate
shavings/maple/love*

Coconut and Cream/coconut crème brulee/honey poached cranberries/caramelized sugar crust

*Pumpkin and Apples/phyllo wrapped strudel/heirloom apple/roasted pumpkin/
spiced crème anglaise/salted caramel*

\$ 85.00