



Valentine's Day Chef's Tasting Menu

Five Course Prix Fixe \$75

Wine Pairing \$30

First Course

Local Peconic Gold Oysters (3)

Caviar, Creme Fraiche, Champaign Granita

or

Seared Foie Gras

Toasted Brioche, Frisee, Huckleberry Compote

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Second Course

Maine Lobster Bisque

Poached Lobster, Chive Oil

or

Roasted Local Beet Salad

Aged Catapano Goat Cheese, Toasted Hazelnuts, Micro Beet Greens

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Third Course

Truffled Mushroom Risotto

Shaved Winter Truffles, Chanterelles, Parmesan Foam

or

Local Seafood Pasta

Little Neck Clams, Bay Scallops, Sea Bass, Uni Cream Sauce

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Fourth Course

Pan Roasted Skate Meunière

Fingerling Potatoes, Braised Escarole, Lemon Caper White Wine Sauce

or

Roasted Rack of lamb

Root Vegetable Puree, Shaved Brussel Sprouts, Red Wine Reduction

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Dessert Course

Chocolate Covered Strawberries

Fresh Whipped Cream

or

Vanilla Bean Crème Brulee

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server of any allergies.

20% Gratuity suggested on parties of 6 or more.

Corporate, Residential, On and Off Site Catering Available.