


VALENTINE'S DAY PRE-FIXE MENU



Menu Subject To Change Based On Product Availability

\$85 PER PERSON - CHOOSE ONE ITEM PER COURSE

AMUSE BOUCHE

French Onion Soup Gratinee Shooter,
House Crouton, Gruyere

FIRST COURSE

CRAB CAKE

Jumbo Lump Crab, Lemon, Dijon,
Tarragon Remoulade

BEET CARPACCIO

Juniper Hill Red & Golden Beets,
Ballston Blue Cheese, Walnuts,
Cherry Balsamic Reduction

FILET & PÂTÈ

Thinly Sliced & Grilled Beef,
Foie Gras Pâté,
Assorted House Pickles

NORTH COUNTRY CHEESE PLATE

Gladshiem Gouda, Asgaard Tomme,
Camembert, Maple Smoked Cheddar,
Chutney, Fruits, Crackers & Crostini

SECOND COURSE

GRILLED STRIP LOIN

Donahue's Farms Beef, Roasted
Tucker Farm Potatoes, Parsnip Puree,
Asparagus, Port Wine Demi-Glace

LOBSTER RAVIOLI

Maine Lobster, Fresh Burrata,
White Wine Saffron Beurre Blanc,
Broccoli, Herbs

Surf & Turf Upgrade

Combination Plate of Strip Loin & Lobster Ravioli

PAN-SEARED CHICKEN

Airline Chicken Breast, Caramelized
Onion & Pear Red Wine Sauce,
Braised Kale, Carrots, Mashed Yams

PORK TENDERLOIN ROULADE

Bing Cherries, Wild Mushrooms,
Pistachios, Root Vegetable Hash,
Baby Carrots, Maple Bourbon Glaze

THIRD COURSE

PERSEPHONE'S CURSE

Lemon Crème Brûlée,
Pomegranate Arils, Whipped Cream

HAVE PATIENCE

Classic New York Style Cheesecake,
Strawberry Compote, Cranberry Dust

TRIPLE CHOCOLATE TRIFLE

Dark Chocolate, Milk Chocolate,
White Chocolate, Amarena Cherry

BREAKABLE HEARTS

Belgium Chocolate Heart Filled With
Assorted Truffles & Candies

Please advise your server ahead of ordering of dietary restrictions (celiac, nut allergies, etc) as well as if separate checks will be needed

Parties of six or more may incur an added 18% gratuity

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness