

VALENTINE'S DAY 4 COURSE DINNER MENU



San Valentino 2019

FIRST COURSE

LOLLIPOP LAMB CHOPS
WHITE BEANS, BACON, CHARRED TOMATOES AND ONIONS, DEMI GLAZE
OR
ZUCCHINI FLOWER FRITTERS
STUFFED WITH FRESH MOZZARELLA AND PARMESAN CHEESE, LIGHTLY BATTERED
AND FRIED, SERVED WITH TOMATO JAM AND BALSAMIC "CAVIAR"

SECOND COURSE

NEW ENGLAND CLAM CHOWDER
GARLIC HERB CROUTONS
OR
BOSTON BIBB SALAD
SMOKED PAPRIKA CHICKPEAS, SHAVED WATERMELON RADISH, HEIRLOOM CHERRY
TOMATOES, CREAMY PARMESAN DRESSING

THIRD COURSE

10OZ CITRUS BRINED VEAL CHOP OR FRENCHED CHICKEN BREAST
SPINACH, FONTINA CHEESE AND POTATO CASSEROLE, IN A PROSCIUTTO DI PARMA,
CAPER AND WHITE WINE BUTTER SAUCE

MONKFISH AND SEAFOOD CANNELLONI
SHRIMP, LOBSTER AND SCALLOP STUFFED PASTA, FRESH TARRAGON, BABY
ARUGULA, LOBSTER CREAM SAUCE

PORTOBELLO MUSHROOM WELLINGTON
PUFF PASTRY, GRILLED AND MARINATED PORTOBELLO MUSHROOMS, STEWED
BROWN LENTILS, KALE, MUSHROOM JUS

FOURTH COURSE

PROFITEROLES AND CREAM
CREAM PUFFS SURROUNDED BY VANILLA AND CHOCOLATE CREAM

\$65 PER PERSON PLUS TAX AND GRATUITY

Make a reservation now 609.642.6724