



Valentine's Day Prix Fixe Small Plates Menu

1st Course:

Salad of Radicchio, Spinach, Garlic Croutons, Crisped Prosciutto,
Micro-arugula, Shaved Parmesan, Balsamic Vinaigrette

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Lemon Whipped Local Goat Cheese, Honey, Walnuts, Figs, Crostini

2nd Course:

Mussels, White Wine, Butter, Shallot, Garlic, Parsley, Crostini

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Roasted Parsnip Bisque, Crème Fraiche, Chives, House made Potato
Chips

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Grilled Shrimp, Risotto, Beet Greens, Arugula, Lemon, Crisped
Salame Calabrese

3rd Course:

Braised Short Ribs, Mushrooms, Demi-Glace, Parmesan Polenta,
Micro Celery Leaf & Parsley Salad

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Sautéed Red Snapper, Roasted Yukon Gold Potatoes, Garlic Sautéed
Spinach, White Wine, Lemon, Caper, Butter, Parsley

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Porcini, Cremini, & Oyster Mushrooms, Lasagna Noodles, Spinach,
Ricotta, Gruyere, Feta, Parmesan

4th Course:

Tiramisu, Caramel, Whipped Cream

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Lemon Tart, Macerated Berries, Shaved Almonds, Honeyed
Whipped Cream