

VALENTINE'S MENU

1ST COURSE, CHOICE OF:

- Wild baby arugula, Vermont goat cheese, spiced pepitas, strawberry vinaigrette, balsamic
- Steak tartare, truffle aioli, lemon, parmesan, charred baguette

2ND COURSE, CHOICE OF:

- Block Island swordfish, grilled corn, key lime mash, Don Julio anejo demi-glace, fresno chiles
- Braised beef short rib, winter mushroom polenta, sage jus, fried leeks, orange

DESSERT

- Cast iron red velvet brownie, cream cheese/toasted coconut ice cream, French white chocolate

\$50 PER PERSON, PLUS TAX AND GRATUITY