

Valentines Day 2021

Amuse-Bouche

Baked Virginia Oyster

North Carolina Crab, Shrimp, Bacon

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First Course

Cauliflower Soup

Poached Maine Lobster, Black Winter Truffle, Chive, Truffle oil

Arugula Salad

Florida Citrus, Roasted Beets, Walnuts, Herbed Goat Cheese, Citrus Vinaigrette

Yellowfin Tuna Tartar

Focaccia Crostini, Arugula Pesto Aioli, House Giardinera, Parsley Salad

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Second Course

Strawberry passion Fruit Sorbet

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Third Courser

Pan Seared Salmon*

“Carrot Risotto” Wild Rice Salad, Citrus, Dried Cranberry

East Coast Halibut

Butternut Squash Puree, Brussel Sprout slaw, Roasted Local Butternut Squash and Arkansas Black Apples

BBQ Snake River Farms Pork Short Ribs

Baked Sea Isle Red Peas, Kimchi Collard Greens, Corn Bread Croutons

Herbed Rubbed Prime NY Strip

Creamed Local Kale, Confit Sweet Potatoes, Salas Verde, Roasted Pecans

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Final

Grand Dessert

House Made Confections, Ice Cream, Fresh Berries

\$85.00 per person tips and tax not included