

Valentine's Day

– In The Restaurant –

SEASONAL LIMITED À LA CARTE MENU ALSO AVAILABLE

One glass of wine is also included for guests who dine off the à la carte menu.

FIRST COURSE

Matunuck Oyster Trio

Hidden rose apple mignonette, passionfruit granita, American sturgeon caviar

SECOND COURSE

Day Boat Scallop and Pork Belly

"Tiny" tomato gnocchi, pomegranate glaze, rosemary-cognac jus

THIRD COURSE

Butter Poached R.I. Lobster in Bisque

Sherry cream, roasted hearts of palm, crispy Brussels sprouts, sweet potato gauffrettes
or

Cast Iron Roasted Heart of Rib Eye

Crispy fingerling potatoes confit in duck fat, rosemary, Parmesan, Meyer lemon, baby
carrots, truffle jus

FOURTH COURSE

Chocolate Lovers Trio

Cherry-chocolate tart, almond ice cream

Chocolate lava cake, crème caramel, hazelnut sabayon

Mini white chocolate mousse bombe, candied orange, rum chantily

