

VALENTINE'S DAY Friday, February 14, 2020

FIRST COURSE

Quonnie Rock Oyster Trio American Sturgeon Caviar, Hidden Rose Apple Mignonette, Passion Fruit Granita

SECOND COURSE

Pulled Pork and Shrimp Epaulettes Pomegranate Glaze, Truffle-Cognac Jus

THIRD COURSE

Butter Poached Rhode Island Lobster in Bisque Sweet Potato, Roasted Hearts of Palm, Crispy Brussels Sprout Petals, Sherry Cream

-or-

Cast Iron Seared Heart of Rib Eye
Duck Fat Potato Mille Feuille, Rosemary, Parmesan, Glazed Baby Carrots, Sauce Bordelaise

FOURTH COURSE

Chocolate Lovers Trio

- Cherry-Chocolate Tart, Almond Ice Cream

- Chocolate Lava Cake, Caramel, Candy Hazelnut

- White Chocolate Mouse Bombe, Candied Orange, Rum Chantilly