



## **Valentine Menu**

### **Warm Up**

#### **Oysters on the Half Shell\***

Wellfleet, Mignonette Sauce, Lemon

#### **Roasted Beet and Goat Cheese Salad**

Frisee, Apple Cider Vinaigrette

#### **New England Clam Chowder**

Atlantic Clams, Bacon, Potatoes, Thyme

### **The Solo**

#### **Sorbet with Splash of Champagne**

### **Crescendo**

#### **Trinidad Curried Chicken with Coconut Milk**

Pigeon Peas Rice, Braised Cabbage

#### **Miso Glazed Atlantic Salmon\***

Vegetable Lo-mien, White Soy Sauce, Baby Bok Choy, Wonton Crisp

#### **Stuffed Pork Tenderloin**

Chicken, Bacon, Dried Cherries, Blackberry Gastrique, Bean Cassolet,

#### **Pasta Roulade of Vegetables**

Squash, Onions, Peppers, Asparagus, Ricotta, Mozzarella  
Marinara, Béchamel, Pesto Drizzle

#### **Pan Seared Georges Bank Sea Scallops\***

Honey Brown Butter, Butternut Risotto

### **Finale**

#### **Sweet Mascarpone Cream**

With Amaretto Cookie Crumbs and Shaved Chocolate

#### **Chocolate Hazelnut Torta**

Chocolate Sponge Cake, Chocolate Hazelnut Ganache, Chocolate Curls

\*We are happy to prepare your meal cooked to your liking however consuming raw or undercooked meats may increase the risk of food borne illness.

Please inform your Server of any Food Allergies you may have to help you with Food Choices