

Valentine's Specials

Appetizer Specials

Mushrooms stuffed with Dungeness Crab *au Gratin* 19

Lobster Bisque *Crème Fraîche* 19

Potato Gnocchi *Winter Truffle Sauce* 21

Entrée Specials

Pan Fried John Dory Filet *Champagne Sauce, Domestic Sevruga Caviar* 58

Veal Shoulder stuffed with Porcini Truffle over Pappardelle Pasta 48

Angus Beef Tournedos & Half Maine Lobster Tail *Bearnaise Sauce* 58

Dessert Specials

Valentine Floating Island For Two 22

Pear and Almond Tart *Chocolate Ganache, à la Mode* 12

Chocolate and Raspberry Gâteau *Crème Anglaise* 12

Valentine's Dinner Menu

Appetizers

Chilled Cucumber Soup  9 | Soup du Jour 9

Brussels Sprouts Salad  12

Roasted Beet Salad with Goat Cheese  13

Wedge Salad *Maplewood Bacon, Roasted Hazelnuts and Maytag Blue*  12

9 Holers Escargot Waffle *Garlic Butter Sauce* 19

Smoked Salmon Plate with Waffler 22

Entrées

Mussels & Fries *Marinière Leeks, Celery, Parsley, Garlic* 36

Pan-Fried Oregon Sanddabs *Lemon Caper Sauce* 31

Sole Stuffed with Maine Lobster *Pesto Sauce* 48

Homemade Seafood Pasta with Shrimp, Scallops, Clams and Mussels (available  +3) 39

Fresh Papaya Stuffed with Organic Chicken Salad  23

Grilled, Sliced Flat Iron Steak Frites *Balsamic Shallot Reduction* 41

Beef Stroganoff served with Pasta 41

Grilled Mediterranean Vegetables with Chimichurri Salsa and Quinoa    25

Homemade Wild Mushroom Ravioli *Tartuffo*  32

* Served with Potatoes and Fresh Vegetables

 Gluten Free  Plant Based (Vegan)  Vegetarian

This facility cooks with Fish, Shellfish, Eggs, Dairy, Soy, Wheat, Peanuts and Tree Nuts

Consumption of raw or undercooked food may cause food borne illness

Si BON

Happy
Valentine's
Day