

GRAND STREET

CAFE



Valentine's Dinner

Starter

Clam Chowder

hearty new england style clam chowder, house-made buttermilk cheddar biscuits 8/11

Winter Harvest Salad

vibrant medley of butternut squash, arugula, tender spinach, sweet and tangy apple honey vinaigrette, creamy goat cheese, crunchy candied walnuts, thinly sliced shallots 9

Main

Halibut

almond encrusted pan seared 6oz halibut filet, zesty grand mariner orange gastrique, micro sprouts, butter poached asparagus, bloomed golden raisins, meyer lemon, creamy parmesan risotto 41

WP: Laporte, Sauvignon Blanc 12

Ribeye

succulent 13oz smoked & charcoal grilled ribeye, bacon potatoes au gratin, tender butter poached heirloom carrots, chive & shallot worchestershire compound butter, rich port wine demi-glace 53

WP: Details, Cabernet Sauvignon 16

Ravioli

house-made ravioli hearts, smooth & creamy roasted mushroom ricotta filling, sautéed spinach & shallots, aromatic truffle, crispy bread crumbs, pancetta, champagne cream 27

add: grilled chicken breast 7, grilled salmon 7, sautéed shrimp 8, grilled sirloin 12, seared scallops MP

WP: Benton Lane, Pinot Noir 16

Dessert

Chantilly Dream Cake

light & airy chantilly cream, red velvet layer, tangy raspberry compote, velvety crème anglaise, tender cake layers 11

Chocolate Mousse Duo

chocolate boat, raspberry mousse, milk chocolate mousse, fresh berry medley, red velvet crumble, fresh mint 10

