

Valentine's Day TO GO

Appetizers

Carrot Ginger Soup * 15

toasted almonds, pickled raisins

Baby Arugula Salad * 17

*strawberries, avocado, cucumber,
montrachet goat cheese, candied walnuts,
black truffle dressing*

Mesclun Greens Salad* 14

*heirloom tomatoes, carrots, red onions,
champagne vinaigrette*

Garlic Butter Clam Crostini 19

fresh herbs, little neck clams, bacon, white wine

Toasted Coconut Shrimp 21

sweet chili mango sauce

Nonna Meatballs 17

tomato sauce, ricotta cheese, fresh basil

Seared Pork Belly * 20

*endive radicchio salad, caramelized pear,
black berry gastrique*

Entrées

Seared Day Boat Scallops * 38

*julienned carrots, forbidden rice, brown butter
cherry tomato sauce*

Atlantic Grilled Salmon 36

roasted vegetables, couscous, puttanesca sauce

Pan-Seared Duck Breast 39

*roasted fennel, green pea purée, farro,
port wine reduction, blood oranges*

Roasted "Free Bird" Chicken * 38

*sweet cabbage, baby carrots, roasted fingerling potatoes,
natural gravy*

Herb Crusted Rack of Lamb *42

*romanesco cauliflower, sweet potato gratin,
applewood bacon, vidalia onion apple rosemary sauce*

Filet Mignon 45

*haricots verts, frizzled onions, mashed potatoes,
bordelaise sauce*

Desserts

Lemon Cheesecake 12

*ginger graham cracker crust, vanilla crème fraiche,
blueberry compote*

Chocolate S'more Crème Brûlée 12

toasted meringue, graham cracker cookies

Cast Iron Chocolate Brownie 12

chocolate sauce, vanilla ice cream

Sugar & Spice Puff Pastry 12

crème fraiche ice cream, strawberries, hot fudge

Sorbet * 12

lemon, raspberry

Ice Cream * 12

vanilla, chocolate, strawberry

A la Carte Menu

*(Items subject to change, does not include amuse
or chocolate covered strawberries for to go orders)*

* Indicates Gluten-Free Item *

Happy Valentine's Day

If you have a food allergy, please speak to the
manager, chef, or your server.