

VALENTINE'S DAY 2024



AMUSE-BOUCHE

Pesto Bruschetta

charred cherry tomatoes / basil pesto / gorgonzola

FIRST COURSE

New England Lobster Clam Chowder

oyster crackers / Coral Bay micro greens / black truffle oil

Mixed Greens Salad

edible flowers / strawberries / baby heirloom tomatoes / ribbon zucchini / ribbon carrots / shaved manchego / fresh orange vinaigrette

Braised Duck Leg

sweet potato puree / red citrus beet puree

SECOND COURSE

Prime New York Strip Steak

scalloped potatoes / oven roasted angle beans / mushroom veal reduction

Pan-Seared Halibut

seasoned rice and beans / sautéed baby carrots / creole sauce

Steamed Vegetables

tri-color quinoa / sautéed coral bay long beans, broccolini, ribbon zucchini / vegan tamarind teriyaki sauce

Sous-Vide French Chicken Breast

mac and cheese / succotash / pumpkin coconut puree

DESSERTS

Flourless Chocolate Torte

banana rum ice cream / fresh fruits / roasted almonds

Cheesecake

blueberry jam / cinnamon powder / pirouette stick

Sorbet ~ served with Mint

Strawberry sorbet OR

Coconut sorbet

Price per guest: \$125 