

Valentines Day Prix Fixe Menu

2009

Degustazione

First

Roasted Sweet Neck Oysters

Sunchokes, pancetta & preserved Meyer lemon
Tarragon pistou

or

Hand Leafed Winter Greens

Pixie tangerines & Red Hawk crouton

Second

Georges Bank Swordfish

Anson Mills grits, braised bacon, anise & grapefruit
Lobster vinaigrette

or

Aged Beef Tenderloin

Oyster mushroom, baby leek, fondant potato
Crispy marrow

Sweet

“Strawberries and Chocolate”

Strawberry beignet and Spanish hot chocolate for dipping and sipping

Mignardise