



## VALENTINE'S DAY 2012

### FOR THE TABLE

Seafood Platter For Two

Littleneck Clams, Oysters, Grilled Shrimp, Seared Tuna,  
Grilled Calamari Salad, Spanish Chips 27

Artisanal American Cheese Plate

Dried Apricot Mustard, Grilled Tuscan Bread

Choice of Three 14                      Choice of Six 21

Mezza Plate

Hummus, Babaganoush, Beet Tartar, Spicy Carrot Salad 9

### APPETIZERS

Butternut Squash Soup

Toasted Pumpkin Seeds, Apple Cider Reduction, Chive Oil 9

Warm Smoked Mozzarella

Grilled Radicchio, Sicilian Balsamic Vinaigrette 8

Duck Confit Spring Rolls

Hoisin Dipping Sauce 9

Fried Calamari

Spicy Tomato Sauce, Ancho Chili Aioli 10

Chipotle Barbeque Ribs

Vegetable Slaw 10

Grilled Artichokes

Blue Cheese, Toasted Walnuts, Lemon, Mint 12

Littleneck Clams or Oysters

On the Half Shell MP

Caesar Salad

White Anchovy, Parmesan 8

Shredded Kale Salad

Radicchio, Pine Nuts, Currants, Parmesan, Maple Vinaigrette 10

Mixed Baby Field Greens

Chive, Tarragon, Oregano, Pomegranate Vinaigrette 7

Warm Goat Cheese Salad

Pine Nuts, Mixed Field Greens, Sesame Croutons 10

### PASTA

Pappardelle Bolognese

Bolognese Sauce, Ricotta 15

Fresh Tagliolini

Wild Mushroom Ragout, Arugula, Pine Nuts, Parmesan 16

Handmade Orecchiette

Sweet Sausage, Pumpkin, Fried Sage, Toasted Garlic, Parmesan 18

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## VALENTINE'S DAY 2012 TASTING MENU

*\$46 Per Person, \$75 with Paired Wines*

*All Tasting Menu Items Available a la Carte*

### FIRST COURSE

Poached Bluepoint Oysters

Tasso, Kale, Champagne Cream

Chenin Blanc Ballantine "Old Vines" '07 (Napa Valley, CA)

*or*

Ravioli Love Letters

Artichoke, Marscarpone, Mint, Citrus Butter

Chardonnay Samantha Starr '07 (Monterey, CA)

### SECOND COURSE

Pan Seared Wild Striped Bass

Broccoli Rabe, Leeks, Kalamata Olives, Baby Yukon Golds, Sherry Bell Pepper Vinaigrette

Pinot Noir Hahn '06 (Monterey, CA)

*or*

Grilled New York Strip Steak

Baby Bok Choy, Wild Mushrooms, Fingerling Potatoes, Bordelaise

Syrah Shooting Star '06 (Lake County, CA)

### DESSERT

Warm Chocolate Cake

Fresh Strawberries, Bitter Chocolate, Rock Salt

Edmeades "Alden Vineyard Late Harvest Zinfandel"

### ENTREES

Oven Roast Half Chicken

Mashed Potatoes, Cipollini Onions, Fried Parsley, Chicken Jus 19

Roast Pork Shoulder

Wild Mushroom-Carrot Ragout, Soft Polenta 24

Braised Lamb Shank

Spinach, Butternut Squash Risotto, Sage Gremolata 25

Grilled Hanger Steak

Broccoli Rabe, Chive Mashed Potatoes, Wild Mushrooms, Jus 27

Grilled Artic Char

Red Peppers, Basmati Rice, Green Lentils, Charred Tomato 23

Grilled Yellowfin Tuna

Artichokes, Spinach, Fingerling Potatoes, Preserved Lemon Vinaigrette 26

### SIDES

French Fries, Small/ Large 2/ 4

Sweet Potato Fries 7

Macaroni & Cheese 7

Pistachio Green Beans 7

Creamed Spinach 8

Grilled Chicken Breast 5

Spicy Fries, Large 6

Mashed Potatoes 5

Spanish Chips 7

Acorn Squash 8

Sauteed Spinach 6

Grilled Sumac Shrimp 8