



VALENTINE'S DAY 2017

SPARKLING WINE BY THE GLASS

Goose Watch Winery Brut Rosé NV (Cayuga Lake, NY) 12/ 46

Gruet Brut NV (Albuquerque, NM) 12/ 46

Lakewood "Candeo" Moscato-Style '14 (Finger Lakes, NY) 14/ 48

FOR THE TABLE

Raw Bar, By the Half Dozen

 Littleneck Clams 10 Oysters-o-Day MP Shrimp Cocktail 15

Artisanal Cured Meats

 Prosciutto di San Daniele, Salumeria Biellese Soppressata & Bresaola,
 Whole Grain Mustard, Cornichons, Pearl Onions, Tuscan Toast
 Each Choice 6

APPETIZERS

Lobster Bisque

 Lobster, Cream, Tarragon, Brandy, Chives 12

Fried Calamari

 Spicy Tomato Sauce, Ancho Chili Aioli 17

Hudson Valley Foie Gras Terrine

 Haricots Verts, Mixed Greens, Port Glaze, Brioche Toast Points 17

Duck Confit Spring Rolls

 Shiitake Mushroom, Cabbage, Carrot, Hoisin Dipping Sauce 12

SALADS

Roast Bosc Pear Salad

 Bayley Hazen Blue Cheese, Spiced Walnuts, Aged Sherry Vinaigrette 17

Caesar Salad

 Romaine, White Anchovy, Tuscan Crouton, Parmesan 12

Shredded Kale Salad

 Red Grape, Toasted Almond, Parmesan, Garlic, Maple Vinaigrette 12

PASTAS

Our fresh pastas are made with all New York State flour, and are available in half portions

Divers' Scallop Risotto

 Himalayan Red, Forbidden Black, Arborio, Organic Brown Rices,
 Asparagus, Roast Butternut Squash, Turnip, Chervil 19/ 32

Porcini Mushroom Ravioli

 Broccoli Rabe, Ricotta, Parmesan, Pine Nut, Roast San Marzano
 Tomato Sauce, Golden Raisin, Basil 16/ 28

SIDES

French Fries, Small/ Large 5 / 7

Haricots Verts 8

Sweet Potato Fries 8

Broccoli Rabe 8

Spicy Fries 8

Brussels Sprouts 8

Sautéed Spinach 8

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VALENTINE'S DAY 2017

CHEF'S THREE COURSE MENU

\$59 Per Person for Chef's Menu

\$29 Per Person Beverage Pairing -
Special Cocktail + Glass Wine + Glass Dessert Wine/Port

FIRST COURSE

Roast Bosc Pear Salad

Bayley Hazen Blue Cheese, Spiced Walnuts, Aged Sherry Vinaigrette

Hudson Valley Foie Gras Terrine

Haricots Verts, Mixed Greens, Port Glaze, Brioche Toast Points

Lobster Bisque

Lobster, Cream, Tarragon, Brandy, Chives

SECOND COURSE

Pan-Seared Branzino

Grilled Baby Artichoke, Wilted Arugula, Fingerling Potato, Romesco

Grilled Center-Cut Colorado Lamb Chops

Sautéed Spinach, Rutabaga Mash, Potato Three Ways, Rosemary Lamb Jus

Black Angus Filet Mignon

Sautéed Pistachio Green Beans, Potato Gratin, Béarnaise

DESSERT

Crème Brulée

Raspberry, Madeleines

Cœur Chocolate

Caramelized Orange, Passion Fruit Coulis

ENTREES

Roast Pasture-Raised Half Chicken

Sweet Corn, Sautéed Spinach, Rosemary Potato, Romesco 26

Pan Seared Yellowfin Tuna

Sautéed Broccoli Rabe, Cannellini Beans, Roast Tomato Confit,
Kalamata Olive Vinaigrette 31

Grilled Black Angus NY Strip Steak

Sautéed Applewood Bacon-Brussels Sprouts, French Fries, Bordelaise 36

Roast Irish Salmon

Shiitake Mushroom, Green Beans, Roast Red Pepper, Charred Red
Onion, Organic Red Quinoa, Pickled Ginger Glaze, Leek Kimchi 29

Ratatouille

Eggplant, Zucchini, Summer Squash, Red Pepper, Tomato, Onion,
Garlic, Thyme, Basil, Creamy Parmesan Polenta, Chili Oil 20

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