



**VALENTINE'S DAY 2017
THREE COURSE CHEF'S FAMILY DINNER
Tuesday, February 14th, 2017**

**"FAMILY, FOOD, FUN"
FOR THE YOUNG DINERS**

APPETIZER

Edamame
Sea Salt

Fried Calamari
Tomato Sauce, Lemon

ENTREE

Macaroni & Cheese
Cheddar, Monterey Jack

Grilled Chicken
Sautéed Green Beans

Spaghetti & Meatballs
San Marzano Tomato Sauce, Shaved Pecorino

Grilled Gulf Shrimp
Sautéed Spinach, Roast Red Pepper Coulis

DESSERT

Scoop of Sorbet
Peach, Mango, Raspberry

Crème Brulée
Raspberries, Madeleines

\$16 Per Person

*For Kids Under 12 Years Old Only Please
Available Valentine's Day, from 5p to 7p*

020417



**VALENTINE'S DAY 2017
THREE COURSE CHEF'S FAMILY DINNER
"FAMILY, FOOD, FUN" - FOR THE GROWN UPS**

BUBBLY

Brut Brotherhood Blanc de Blancs NV (Washingtonville, NY)

BEER

Pilsner Radeberger (Germany)

Lager Brooklyn Brewery (Brooklyn, NY)

WINE

Pinot Grigio Barboursville '15 (Barboursville, VA)

Pinot Noir Cambiata '15 (STA Lucia Highlands, CA)

APPETIZER

Butternut Squash Soup

Toasted Pepitas, Apple Cider Reduction, Pumpkin Oil

Mixed Artisanal Greens

Mustard-Shallot Vinaigrette

Roast Bosc Pear Salad

Bayley Hazen Blue Cheese, Spiced Walnuts, Aged Sherry Vinaigrette

ENTREE

(Vegan & Gluten-Free Options Available Upon Request)

HENRY'S Hand Cut Pappardelle

Bolognese Sauce, Cream, Parsley

Steamed Prince Edward Island Mussels

Yukon Gold Potato, Madras Curry, Lemon, Tomato, Parsley, Tuscan Toast

Grilled Top Sirloin

Sautéed Green Beans, Bordelaise

Divers' Scallop Risotto

Himalayan Red, Forbidden Black, Arborio, Organic Brown Rices,

Asparagus, Roast Butternut Squash, Turnip

DESSERT

Scoop of Sorbet

Peach, Mango, Raspberry

Cœur Chocolate

Caramelized Orange, Passion Fruit Coulis

\$22 Per Person

\$27 with One Glass of Bubbly, Wine, or Beer

For parents accompanied by a child under age 12 please

Available Valentine's Day, from 5p to 7p