

Valentine's Day

February 14, 2019

AMUSE

HIMALAYA

citrus cured black bass with herbed crème fraiche,
salmon roe, buckwheat blintz

STARTER

CHOWDER

Assateague Channel clams, Manhattan style broth,
local vegetables

LE BOSC

tawny port poached bosc pear, spiced pecans, pickled
red onions, chevre crumbles, pomegranate vinaigrette,
local winter greens

ENTRÉE

MUSCOVY DUET

smoked duck breast, pulled duck confit, creamy
lentils, salsify mousseline, apple butter sauce

MERLOT MIGNON

short braised and seared filet, Yukon garlic puree,
asparagus

DESSERT

STRAWBERRY FIELDS

Driscoll strawberries, Valrhona mousse, Godiva
liqueur chocolate trio fondue, crème anglaise

LOVERS DECADENCE

flourless chocolate cake, raspberries jubilee

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase
your risk of food borne illness, especially if you have certain medical
conditions.*

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