



# Valentines

## Menu

### First Course

#### **Pine Point Oysters Trio**

Shucked – Champagne Mignonette / Deep Fried - Tartare Sauce  
Butter Poached – Lemon “Pearls”

### Second Course

#### **Goat Cheese Croquette**

Marinated Sunchoke / Endive / Apple / Arugula  
Meyer Lemon Vinaigrette

### Entrée

#### **Spice Rubbed Duck Breast**

Wild Rice / Cranberry / Pine Nuts / Parsnip Puree  
Blood Orange Sauce

or

#### **Gulf of Maine Lobster & Seafood Risotto**

Grilled Lobster Tail / Mussels / Clams / Shrimp / Citrus Risotto

### Dessert

#### **Chocolate Tasting**

Mini Pie / Chocolate Gelato / Mini Cannoli / Warm Bouchon

Four Course Pre Fixed Menu 62.00

**Executive Chef Mitchell M. Kaldrovich**