

Valentines Dinner 2020 (Friday & Saturday)

Appetizer

Crawfish & Crab Cakes 16
Fennel Remoulade, Cocktail Sauce Micro Green Salad

Charcuterie Board 24
Local Cheeses, Spreads and House Fabricated Meats

Chardonnay Mussels 20
Spanish Chorizo, Garlic, Fennel, Baguette

Salad

Winter Salad 14
Shaved Brussels Sprouts, Kale, Seasonal Apple, Dried Cranberries,
Candied Pecans, Goat Cheese, Apple Vinaigrette

Roasted Turnip & Beet Salad 14
Goat Cheese, Bacon, Shaved Red Onion, Grilled Green Onions,
Spiced Honey Sweet Potatoes, Goat Cheese Vinaigrette

Entrée

Hatfield Prime Rib 45
Butter Whipped Potatoes, Sautéed Apple and Bacon Brussels Sprouts,
Horseradish Sauce, Marrow Butter, Grilled Baguette

Demi Canard 40
Duck Ballotine, Molasses and Beet Seared Duck Breast, Roasted Oyster Mushroom,
Sweet Potato Puree, Couscous Salad, Beet Gastrique

Prosciutto Wrapped Monkfish 26
Wild Caught Monkfish, Creamed Succotash, Carrot Puree and Farmer's Relish

Dessert

Red Velvet Cake 10
Layered Chocolate Cake, Whipped Cream Cheese Frosting, Chocolate Ganache

Caramel Pot de Creme 8
Baked Caramel Custard