



*Note. Bistro & Winebar...*

### *Valentine's Dinner Menu...*

*Available Friday, February 12<sup>th</sup> – Sunday, February 14<sup>th</sup>*

#### *SOUP & SALAD*

*Duck Pot Pie or Black Truffle & Onion Soup w/ gruyere, focaccia crouton 9 / 13*

*Little Gem Romaine, shaved carrot, celery & radish, creamy pistachio dressing 12*

*Waldorf Wedge w/ Danish bleu, green apple, celery, white wine poached raisin 14*

*CHEESE BOARD* – *Manchego, Danish Bleu, Shelbourne Farm Aged Cheddar, dried fruit & nuts served w/ house made jams & crostini 24*

#### *STARTERS, SMALL PLATES*

*Raspberry Point Oysters on the half-shell, cocktail sauce/mignonette 32/dozen*

*Warm & savory gougeres, baked w/ herbs & gruyere, served w/ whipped truffle butter 10*

*Bravas Potatoes, Paprika emulsion, spicy tomato jam, Manchego cheese & chives 14*

*Crispy Confit Duck Leg, parsnip puree, Brussels sprouts, pecans & salted caramel 20*

*Brussels sprouts, lightly fried, over butternut/brown butter puree, chevre, honey, walnuts 16*

*Chicken Liver Mousse, apricot jam, grilled sourdough bread 12*

*PEI Mussels, white wine & sambuca broth, whole grain mustard, pancetta & tarragon 16*

#### *PASTA & ENTREES*

*Black Truffle Ricotta Ravioli, poached lobster, lump crab, shallot, cremini mushrooms w/ spinach, tarragon & cognac cream sauce 36*

*Oxtail Ragù served over house made egg yolk Pappardelle, w/ whipped ricotta, Grana Padano 28*

*Toasted Yukon Gold Gnocchi, butternut squash/brown butter puree, candied delicata squash w/ sautéed leek & Grana Padano 30*

*Slow Braised Lamb Shank, sundried tomato polenta, charred broccoli rabe*

*Madeira & Lamb jus, tarragon, shaved black truffle 43*

*Pan Seared Atlantic Halibut, crispy fingerling potatoes, sautéed broccoli rabe*

*Served w/ Romesco sauce & crispy garlic 39*

*Roasted & Fried Spaghetti Squash, basmati rice, pine nuts, sautéed Tuscan kale*

*Mint yogurt, feta cheese, Harissa sauce & lemon butter 26*