

# *Four Course Valentine's Weekend*

*\$150*

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## *First Course*

### **Parsnip Velouté**

*Chive Oil*

### **Green Market Salad -**

*borettane onions vinaigrette*

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## *Second Course*

### **Yellowtail Sashimi**

*Trout caviar, sunchoke puree, watermelon radish, micro wasabi*

### **Seared Hudson Valley Foie Gras**

*Meyer lemon linzer tart, hazelnut brittle, beurre noisette aioli*

### **Pappardelle Pasta**

*Duck confit, Yellowfoot mushrooms, truffle*

### **Pan Roasted Nantucket Scallop**

*Beetroot risotto, Lillet sabayon, blood orange*

### **Cacao Poached Lobster**

*Pea flan, frisse, white chocolate*

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## *Third Course*

### **Individual Beef Wellington**

*Heirloom cauliflower, beurre rouge*

### **Boneless Rack of Lamb à l'orange**

*Watermelon radishes, brussel sprouts, blood orange, pistachio tuiles*

### **Wild Striped Bass**

*Pistou broth, honey mushrooms, salsify, puffed buckwheat*

### **Truffle Poached Capon Breast**

*Fingerlings potatoes, braised leeks, maitake mushrooms*

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## *Fourth Course*

*Choice of three prepared by our Executive Pastry Chef*