

# *Valentine's Day*

*Half-bottle of Moët & Chandon per couple*

## *Cheese Plate for Two*

*Hudson Valley Camembert, organic honey, homemade jam*

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## *Porcini Veloute*

*Black winter truffles and wild mushrooms*

OR

## *Burrata*

*Pistachio pesto and pickled persimmons*

OR

## *Winter Green Salad*

*Shaved fennel, crunchy faro, ricotta salata, tossed in a blood orange vinaigrette*

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## *Branzino*

*Cranberry beans, chorizo, caramelized baby fennel, cipolini onions, Romesco sauce*

OR

## *Hudson Valley Duck Breast*

*Seared foie gras, quinoa and currants*

OR

## *Filet Mignon*

*Grilled prime filet mignon finished with red wine lobster sauce and lobster potato hash*

OR

## *Kale Ravioli*

*Roasted vegetable ragout*

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## *Chambord Crème Brûlée*

OR

## *Jenna's Rhubarb & Cranberry crumble*

OR

## *Sweet French Toast*

*Brown butter pears and Vanilla ice cream*

*Executive Chef Robert Hohmann*

*\$89 per person (Tax & 20% gratuity will be added)*