



ST. VALENTINE 'S DAY 2020

AMUSE BOUCHE

APPETIZER

waduke chowder: shrimp, corn & bacon

curry cauliflower potage: beluga lentils, verjus golden raisins *gf v*

roasted beets: petite greens, walnuts, hillsborough chèvre,
caramel honeycomb, citrus sesame vinaigrette *gf v*

pan seared diver scallop: foie gras creamed spinach, crispy serrano ham,
truffle vinaigrette, gughupf sourdough crisp

blue crab salad: nc sturgeon caviar, lil rooster lettuces, avocado, tomato, cajun remoulade *gf*

winter salad: poached pears, hillsborough cranberry-orange goat cheese,
spicy pecans, citrus vinaigrette *gf v*

ENTRÉE

pan roasted chilean seabass: asparagus, fingerling potato tostones, chive, saffron vin blanc *gf*

grilled angus filet mignon*: benton's bacon loaded potatoes, fox farm oyster mushrooms,
cabernet reduction, crispy leeks *gf*

winter squash & root vegetable purses: carrot purée, swiss chard,
red wine glace, root vegetable chips *v+*

grilled angus ribeye*: fava bean risotto, blistered tomato, shaved fennel salad,
shaved black truffle, sauce valoise de veau *gf*

norwegian steelhead salmon*: sunchoke roasted red pepper terrine, prodigal farm vache,
sautéed broccolini, beurre blanc, carrot frites *gf*

skillet seared duck breast*: baby carrots, duck confit croquette, balsamic pan jus

pan seared joyce farms chicken breast: dirty rice, collard greens, creole sauce *gf*

DESSERT

chocolate decadence for two: chocolate chess custard, valrhona ganache, raspberry ice cream *v*

strawberry torte: champagne strawberries, cream cheese icing, cheerwine reduction *v*

grand marnier crème brûlée: chocolate crumble, sea salt chocolate tuile *gf v*

mocha hazelnut cheesecake: candied filbert, passion fruit gel, nutella crunch *v*

meyer lemon semifreddo: fresh berries, citrus meringue *gf v*

executive chef Jason Cunningham

AAA Four Diamond Award
Wine Spectator Award of Excellence

19% service charge applies to parties of six or more

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness