

Valentine's Specials

Appetizers

Wild Mushroom Ravioli

shaved bresaola, arugula & balsamic brown butter 15.95

Avocado & Shrimp Salad

with organic roots, citrus dressing & wasabi tobiko 13.95

Half Dozen East Coast Oysters

with passionfruit & chili mignonette, horseradish & classic cocktail sauce 17.95

Butternut Squash Soup

with maple, cinnamon cream & almonds 7.25

Mains

Two 3oz Grilled Tenderloin Medallions & Hollandaise Baked Lobster Tail

on parsley root purée, wilted watercress & roasted vegetables 30.95

Seared Yellow Perch

on black & white rice, French beans & olive tomato antiboise 22.95

House Made Ricotta Gnocchi

Northern Woods mushrooms, roasted garlic & Parmigiano-Reggiano cream sauce 17.50

Desserts

Coffee Trio Platter for Two

café latte gelée with Baileys cream
caramel popcorn macchiato & shaved white chocolate
pistachio crusted espresso ice cream sandwich 14.50