

# Valentine's



# Day Menu

Saturday  
February 18th

**Chef's  
three course  
pre fixe menu**

**\$65 per person**

**With wine pairings  
\$95 per person**

**Reservations  
beginning at 5:30**

**Kindly call  
609.465.9270 x2  
For Reservations**

## FIRST COURSE SELECTIONS

### **Lobster Bisque**

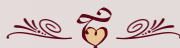
*herb lobster fritter*

### **Seared Foie Gras French Toast**

*cherry marmalade, toasted almonds*

### **Roasted Baby Beet Salad**

*shaved fennel, pickled red onion  
arugula, birchrun blue cheese  
white balsamic vinaigrette*



## SECOND COURSE SELECTIONS

### **Braised Short Rib & Roasted Lobster Tail**

*parsnip puree, grilled asparagus  
mustard & butter emulsion*

### **Seared Black Cod**

*bamboo rice, roasted chanterelle mushrooms  
miso & ginger broth*

### **Rack of Lamb**

*russet potato puree, cipollini onions  
swiss chard, bordelaise sauce*

### **Herb Roasted Chicken**

*roasted root vegetables, spinach & chanterelle saute  
finished with natural chicken jus*



## THIRD COURSE SELECTIONS

### **Vanilla Creme Brulee**

*hazelnut biscotti, fresh berries*

### **Sticky Toffee Pudding**

*cinamon & brown sugar ice cream*

### **Flourless Chocolate Cake**

*chocolate ganache, balsamic cherries, pistachio*