

B Too Valentine's Day

Appetizer

CURED HAMACHI 17.00

dulse seaweed salad, citrus, dill oil

MUSSEL RISOTTO 17.00

delicate squash, crispy parsnip, Sturgeon caviar, sauce au crème fraiche

Main Course

ATLANTIC COD LOIN 30.00

seared bok choy, parsnip puree, pickled Virginia ramp

POACHED MAINE LOBSTER 32.00

red beet spaghetti, whipped potato, citrus sauce

ROASTED VENISON 32.00

fried sweet potato, wild mushroom, bacon, sauce Bordelaise

Desert

STRAWBERRY & CHOCOLATE SWEETHEART 15.00

mascarpone, mint & strawberry sorbet

