



Tuesday February 14th

Welcome
Carrot-ginger cappuccino, lemon cream



Starter

ARTISAN CLAMS CHOWDER
Crab, oyster, clams, shiitake, black pepper crackers

LIBIDO SALAD
Butterhead lettuce, kale, quinoa, avocado, blueberry, almond
Honey-lemon-strawberry dressing

WATERMELON & BURRATA
Cherry tomatoes, black berries, strawberries, balsamic, herb oil, mint

SEAFOOD ON ICE
Local oysters, littleneck clams, shrimp cocktail, brandied cocktail sauce

SALMON & TUNA TARTARE DUO
Avocado, date-pumpkin seed oil dressing, sesame seeds, Gilbertie's petite edibles

ANGUS BEEF CARPACCIO
Petite cress, horseradish cream, Arethusia's Tapping Reeve cheese, grilled lemon



Entree

SEAFOOD RISOTTO
Lobster, rock shrimp, scallop, calamari, English pea, roasted tomatoes, lobster sauce

LEMON-ARTICHOKE RISOTTO
Crispy duck egg, farro, scallion

JUMBO SEA SCALLOPS "ROSSINI"
Parsnip puree, sunchoke, patty pan squash, Rossini sauce

SCOTTISH SALMON "A LA PLANCHA"
Asparagus, onion marmalade, Morel mushroom sauce

ROASTED AMISH CHICKEN BREAST
Roasted rainbow baby carrot, truffled mashed potatoes, Madeira au jus

BEEF FILET CHATEAUBRIAND FOR TWO
Smashed fingerlings, grilled hen of the hood, asparagus, sauce "Choron"



Sweet

ISELLA'S PERFECT VALENTINE TREATS

Swan puff
Mini Opera
Chocolate gooseberry
Passion fruit Macaroon

Price Fixe \$75

