



Valentine's Day Prix Fixe

Appetizer

Quail

Cherry Gastrique, Herbed Farro Piccolo

New Manhattan Oyster Chowder

Fried Oyster, Smoked Tomato Shellfish Broth, Fingerling Potato, Okra

NJ Dayboat Scallops

Brown Butter Sunchoke Puree, Black Garlic Jus

Entree

Burgundy Braised Osso Bucco

Roasted Broccoli, Orzo Risotto, Balsamic Tomato Chutney

Red Snapper

Red Coconut Curry Broth, Sugar Snap Peas, Black Rice

Duck Confit

Radiatori Pasta, Hedgehog Mushrooms, Black Truffle Cream,
Toasted Hazlenut Pesto, Grana Padano

Charred Rack of Lamb

Moroccan Stewed Lentils, Curried Cauliflower, Golden Raisin Chutney

Stuffed Delicata

Anson Mills Carolina Dirty Rice, Smoked San Marzano Tomato Sauce, Fried Okra

Dessert

Black Forrest Cake for Two

Cherry Butter Cream, Ganache & Housemade Vanilla Ice Cream

SPARKLING WINE

Prosecco Contessa, Veneto Italy	9 31
Brut Rose Gran Sarao, Catalonia Spain NV	9 31
Sparkling White Domaine Rolet Jura, France NV	49
Champagne Moet & Chandon, Champagne France NV	90
Champagne Rose Philippe Gonet, Champagne France NV	90