



Valentine's Day Specials

Appetizers ♡♡

Maine Lobster Bisque	<i>mirepoix, garlic, tomato, cognac, spices, lobster stock, light cream</i>	12
Organic Mesclun Greens	<i>tossed with our famous house vinaigrette</i>	10
Copps Island Oysters	<i>on the half shell Mignonette or Rockefeller or Casino style</i>	21
Mushroom Croquettes	<i>served with black truffle aioli</i>	14
Terrine of Foie Gras	<i>homemade terrine of Hudson Valley duck livers, brioche, chutney</i>	22

♡♡ Mains

Tagine of Chicken	<i>Moroccan-spiced, braised with cured lemon, olives, mirepoix vegetables, sun-dried apricots; served with couscous</i>	25
Maine Lobster Risotto	<i>made with arborio rice, mushroom, shallot, lobster stock, light cream</i>	29
Duck Confit, Cider Glaze	<i>confit of Mallard duck leg with bacon/apple braised red cabbage</i>	28
Tournedos Rossini	<i>Filet Mignon, foie gras, truffled madeira sauce, mashed potatoes</i>	42
Grass-Fed Steak au Poivre	<i>served with hand-cut pommes-frites, and sautéed spinach</i>	34
Garganelli alla Bolognese	<i>twisted pasta simmered in classic meat sauce</i>	21

Desserts ♡♡

Dark Chocolate Mousse	10
<i>whipped cream</i>	
Crêpes Suzette	10
<i>flambéed with Grand Marnier</i>	
Warm Apple Walnut Tart	12
<i>with vanilla gelato</i>	
Classic Crème Brûlée	10
<i>with Luxardo cherries</i>	

Wine Special ♡♡

"Les Heretiques" 2019 Syrah, Carignan	35
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♡♡ Cheeseplate

French Brie, Chèvre, Gruyère, Gorgonzola Dolce, Port Salut	17
<i>baguette toasts, homemade chutney, walnuts</i>	

gelatos/Sorbets ♡♡

Vanilla Bean, Amaran Cherry or Dark Chocolate gelato; Raspberry sorbet	9
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EXECUTIVE CHEF Erik James Erlichson

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS****

*MASKS REQUIRED UPON ENTRY

**20% gratuity automatically billed to parties of 6 or more | split charge .25