



# VALENTINE'S DAY MENU

## STARTERS

### **Chilled Blue Crab Salad**

Chilled Chesapeake Blue Crab, Herb "Rouille", Confit Piquillo Peppers, Chorizo Chips, Nasturtium Leaves

or

### **Cornmeal Crusted Fried Oysters**

Black Eye Pea Salad, Lime Vinaigrette, Pickled Jalapenos, Chipotle Honey Aioli

or

### **Hearts of Palm and Baby Red Romaine**

Miso Truffle Vinaigrette, Crispy Sweet Potato, Red Grapes, Aged Parmesan

## ENTREES

### **"Semi" Smoked Salmon Fillet**

Sautéed Watercress, Apple and Tarragon Scented Farro Wheat Berries, Light Curry Fennel Broth

or

### **Hickory Wood-Grilled Beef Short Rib**

Fragrant Jasmine Rice, Ginger Glazed Carrots, Leeks and Shiitake Mushrooms, Plum Wine Ponzu, Cilantro

or

### **Eastern Shore Rockfish and Seafood Cioppino**

Rockfish, Mussels, Crab, Scallops, and Clams Simmered in Saffron Tomato Broth, Garden Peppers, Grilled Herb Crostini

or

### **Pistachio Crusted Free-Range Chicken**

Virginia Country Ham, Chestnut Ravioli, Baby Vegetables, Rosemary Honey Butter

or

### **Butternut Squash, Tarragon, and Local Goat Cheese**

Grilled Vegetable Napoleon, Stuffed Butternut Squash and Goats Cheese Crepe, Garden Herbs, Port Wine Syrup

or

### **Brick Oven Roasted Filet of Beef**

Lavender Cured and Gorgonzola Crusted Filet of Beef, Sautéed Arugula, Fig Balsamic, Spaghetti Squash  
Add \$10.00

## DESSERT

### **Raspberry, Coconut, Blood Orange Sorbet and Basil**

Caramelized Raspberry and Coconut Flan, Blood Orange Sorbet, Light and Aromatic Green Basil Coulis

or

### **Cherry and Chocolate Ganache**

Rich Chocolate Ganache Cake, Almond Brittle, Candied Apricots, Cherries, Pistachio Gelato