



Valentine's Dinner

MENU

STARTERS

JUMBO LUMP CRABCAKE \$16

red pepper aioli & Cajun succotash

BEET SALAD \$12 *GF

candied pecans, olive oil poached beets,
crispy whipped feta cheesecake, butternut squash,
cranberry~honey vinaigrette

POTATOES CROQUETTES \$14

Yukon gold potatoes filled with maple bacon lardons,
Smith's Smoked cheddar lightly fried, finished with corn cream

MAIN

BEEF BRACIOLE \$26

thin slices of beef, rolled and filled with pecorino, breadcrumbs & parsley,
browned, slow-braised in a rich tomato sauce,
grilled asparagus & smashed Yukon gold potatoes

HONEY BRINED CHICKEN \$24 *GF

local Swamp Butta honey, fresh rosemary, roasted shiitake mushrooms,
basil pesto, & stone ground buttery grits

BUTTERNUT SQUASH RISOTTO \$22 *GF

melted leeks, fresh sage, sauteed baby kale,
shaved parmesan, maple pecans & apple cider reduction

NORTH ATLANTIC SWORDFISH \$26 *GF

olive relish, poached tomato & saffron broth,
grilled asparagus & basmati rice

DESSERT

CHOCOLATE DESSERT BOARD \$ 16 *GF

assorted truffles, strawberries, raspberries, white chocolate
& salted pistachio bark, Ancho Chili-Cinnamon Chocolate Bark

PASSIONFRUIT MELTING MOMENTS \$12

shortbread style buttery cookies,
passionfruit buttercream filling & powdered sugar

FRIDAY,
FEBRUARY 13TH
&
SATURDAY,
FEBRUARY 14TH

