

# 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**