



## Happy Valentine's Day!

### Appetizers:

#### Winter Citrus Salad \$10

Little Leaf greens, pomegranate seeds, clementines, cinnamon spiced walnuts, Smith's Country smoked cheddar crostini & champagne vinaigrette

#### Seared Scallops \$14

Sweet corn puree, shaved fennel salad & balsamic-apple cider reduction

#### Local Charcuterie \$12

Westfield Farms chevre, Smith's Country cheddar, Revival Farm soppressata, hot honey, herb flatbread & orange marmalade

#### Lobster Vietnamese "Summer" Rolls \$16

Rice paper filled with fresh lobster, crispy vegetables, basil, mint & cilantro, ponzu sauce

### Entrees:

#### Pork Osso Bucco \$26

Braised bone in pork shank, roasted root vegetables, homemade pappardelle pasta

#### Korean BBQ Shrimp & Jasmine Rice Bowl \$22

Jumbo shrimp sauteed with Korean BBQ sauce, shiitake mushrooms, scallions, shaved jalapeno, crispy carrots & sunny side up egg

#### Filet Mignon \$25

Black Angus 8oz filet mignon, bourbon au poivre, smashed baby Yukon gold potatoes, Haricot Vert green beans

#### Tuscan Statler Chicken \$20

Crispy skin on chicken stuffed with sundried tomatoes, kalamata olives, fresh oregano & feta cheese, creamy herb polenta & broccoli rabe.

#### Vegetarian Savory Crepes \$17

Roasted cauliflower, smashed sweet potato, fontina cheese, Peppadew peppers, spinach & classic bearnaise sauce

### Desserts:

#### Ruby Entremet \$16

Ruby chocolate shell filled with Lychee crème de patisserie, crushed honey pistachio, & mango saffron sorbet

#### The Chocolate Heart \$16

Vanilla scented white chocolate mousse, raspberry jelly, dark chocolate hazelnut praline sable