**Valentine’s Day Menu**

February 14-16, 2020

**RAW BAR**

Boomamoto Oyster 3.75

Local Middleneck Clams 2

U6 Shrimp Cocktail (1) 4

**STARTERS**

**calamari** crispy fried, marinara or lemon aioli 12

**butcher board** assorted charcuterie, cheeses, marinated vegetables 24

**grilled romaine** roasted garlic caesar, rustic breadcrumbs, parmigiano reggiano 14

**mixed leaf salad** winter radish, pickled red onion, cherry tomato, cucumber, balsamic 10

**MAINS**

**rigatoni** classic vodka sauce, peas, garlic bread crumb 23

**spaghetti** pomodoro, house ricotta, meatballs 21

**salmon ala plancha** winter squash puree, roasted brussels sprouts, cranberry, pistachio 27

**grilled branzino** caponata, lemon white bean puree, parsley salad 31

**roasted chicken breast** sauté of spinach and mushrooms, potato puree, marsala demi 25

**braised beef short rib** smoked potato puree, roasted baby carrots 32

**8oz center cut filet mignon** brown butter brussels sprouts, truffle pommes puree, port demi 41

**VALENTINE’S TASTING MENU**  
$65 per person

$100 with wine pairing

marinated local oysters, asian pear, rose water

or

house made honey whipped ricotta, roasted beets, pistachio gremolata

short rib cappelletti, tarragon cream, horseradish mousseline

or

carnaroli risotto, mascarpone, basil pesto, fried marcona almonds

pan roasted local monkfish, charred winter squash, little gem lettuce, crispy speck

or

roasted cauliflower steak, castelvetrano olives, smoked paprika, whipped tahini

smoked berkshire pork ribs, sticky cornbread, apple butter

or

tarte champignon, local mushrooms, winter radish, pickled red onion, watercress, sorel

dark chocolate strawberry shortcake, thai chili, smoked cream

or

lemon cheesecake, agave blueberries, chamomile essence