



**Valentine's 2024**

Duck Tartine- Smoked Duck on Toasted on Brioche with Mustard Aioli, Frisee and Topped with a Poached Egg

Or

Winter Salad with Sliced Beets, Radish, Red Cabbage Dressed with Herb & Sherry Vinaigrette

Or

Lobster and Ricotta Ravioli  
in Basil Pesto, with Corn and Sologgiati Tomatoes

Or

David's Caesar Salad

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Crispy Roasted Breast of Chicken with Tarragon White Wine Cream Sauce, Roasted Heirloom Carrots And Mashed Potatoes

Or

Braised Beef Cheek Bourguignon with Pearl Onions, Carrots, Mushrooms, New Potatoes and Bacon in Red Wine topped with Puff Pastry

Or

Sous Vide Iberico Pork Pluma with Roasted Apple, Sage and Cider Brown Butter Sauce on Butternut Squash Risotto

Or

Pan Roasted Lake Erie Pickerel Provencal with Stewed Tomatoes, Nicoise Olives, Garlic and Caper Berries, and Baked Polenta and Green Bean

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Classic Creme Brulee

Or

Cranberry Curd Tart with GingerSnap Crust Topped with Meringue and Orange Zest

Or

Sacher Torte-

Chocolate Sponge Cake Layered with Apricot Jam Glazed with Dark Chocolate Glaze

Or

Warm Sticky Toffee Pudding with Butterscotch Sauce and Bourbon Ice Cream

**\$67 per person plus tax/gratuity**

