



VALENTINE'S DAY 2026



APPETIZERS

LOBSTER BISQUE *gf opt*

Lobster & jumbo lump crab salad, ciabatta croutons, fine herbs

PUMPKIN SEED CRUSTED BRIE *veg opt*

Butterhead, endive, roasted pears, prosciutto, cranberry compote, cider vinaigrette

WILD MUSHROOM "RISSOTTO CAKE" *veg*

Sauteed mushrooms, black truffle, micro greens, gruyere mornay sauce

GRILLED SPANISH OCTOPUS *gf nuts romesco*

Roasted red peppers, crispy potatoes, kalamata olives, capers, romesco sauce

SPICY TUNA TARTAR *gf*

Guacamole, shallot creme fraiche, sriracha mayo, crispy blue corn tortillas

SAUTEED HUDSON VALLEY FOIE GRAS *gf*

Black fig-golden raisin marmalade, crispy polenta cake, cabernet reduction

ENTREES

PAN ROASTED PEKIN DUCK BREAST *gf*

Braised duck, roasted root vegetables, sweet potato puree, blackberry-orange glaze

GRILLED FILET MIGNON *gf*

Caramelized onion-gruyere potato gratin, spinach, foie gras butter, truffle madeira sauce

HERB CRUSTED HALIBUT *gf opt*

Leeks-tuscan kale, haricot verts, cauliflower puree, champagne garlic butter sauce

CABERNET BRAISED BEEF SHORT RIBS "BOURGUIGNON" *gf*

*Wild mushrooms, cippolini onions, smoked bacon, roasted brussel sprouts, truffle
whipped potatoes, natural jus*

SAUTEED SEA SCALLOPS *gf*

Artichokes, red rice & sauteed spinach, meyer lemon caper butter sauce

CRISPY VEAL CHOP "SALTIMBOCCA"

*Sauteed spinach, roasted tomatoes, prosciutto, melted burrata, san marzano plum
tomato sauce*

DESSERTS

CHOCOLATE CARAMEL BREAD PUDDING

White chocolate raspberry chip ice cream, bittersweet chocolate ganache

FIRST "MOUNDS BAR" *gf*

Toasted coconut brittle ice cream, couverture chocolate shell

CINNAMON BRIOCHE DOUGHNUTS

Berry compote & mocha mascarpone mousse

FRESH BERRY "PAVLOVA" TART *gf*

Creme chantilly, crispy meringue shell, raspberry coulis, passion fruit sorbet

PRIX FIXE MENU

120

gf-gluten free

veg-vegetarain

opt-optional

Vegetarian entree available upon request.

Please alert your server of any dietary restrictions or allergies.

Twenty percent gratuity will be added to each check.

We Wish You All Happy Valentine's Day!

Executive Chef/Owner Adam Weiss, hostess Hedy Weiss and all our FIRST family staff

