



VALENTINE'S WEEKEND 2012

Roasted Red Beet Soup

Crab and fennel salad, citrus crème fraiche
\$11

House Made Lamb Confit Tart

Baby artichokes, frisee, black truffle oil
\$12



Sliced Sirloin Steak Florentine

*Rosemary roasted potatoes, wilted spinach,
parmesan butter*
\$29

Cavatelli with Scituatoe Lobster

Spring peas, tarragon, guanciale and mascarpone
\$32

Honey Roasted Duck Breast

Wild mushroom and goat cheese, port wine sauce
\$26



Mexican Chocolate Fondue

Hot milk cake, sliced ripe fruit
\$9

Shy Brothers' Farm Cheesecake

Sliced strawberries, 12 year balsamic
\$9