



## *Valentine's Dinner*

Choose one for each course:

### 1st Course

Wilted Escarole Salad, roasted roots, garlic croutons, sherry vinaigrette

Judd Cove Oysters on the half shell, Meyer lemon granita

Coon Stripe Shrimp, bacon aioli, cabbage slaw, aged balsamic

### 2nd Course

Pan Roasted Duck Breast, crispy duck confit, winter squash, apples, polenta

Seared Local Albacore, roasted potatoes, blood orange, fennel, dry cured olive

### 3rd Course

Passion Fruit Tart, chocolate cookie crust, toasted meringue

Chocolate Pave, ganache, whipped cream Natural Wines

