



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

