

The Bistro & Wine Bar

VALENTINE'S DAY 2025

\$95 Prix Fixe | Children 12 and under \$45 Prix Fixe (entrée & dessert only)

STARTERS

Island Creek Oysters (Duxbury)

Bergamot Granita, Elderflower Mignonette

Lobster Bisque

Sherry, Crème Fraîche, Chervil, Croissant Croutons

Crispy Artichokes

Roasted Garlic Caper Aioli, Lemony Herbed Breadcrumbs, Greek Vinaigrette

Foie Gras Paté on Toast

*Pistachio, Caramelized French Onion Bacon Jam, Brioche Toast,
Candied Kumquat, Arugula, Fennel, Apple Cider Vinaigrette*

Champagne Strawberry Salad

*Whipped Herbed Goat Cheese, Beet Crudité, Belgian Endive,
Frisée Tarragon Vinaigrette, Marble Rye Croutons*

ENTRÉES

Duck Ravioli

*Duck Confit, Mushroom Duxelles, Parmesan, Ricotta,
Porcini Cream Sauce*

Butternut Squash Risotto

*Brown Butter, Crème Fraîche, Housemade Fennel,
Sundried Tomato Biscotti*

Steak au Poivre

*Black Pepper-Encrusted New York Strip, Garlic Spinach,
Cognac Demi Glaze, Truffle Fries*

Branzino en Papillote

Organic Couscous, Olives, Golden Raisins, Preserved Lemon, Sauce Vierge

Chicken Ballotine

*Stuffed with Dates, Walnuts, & Brie Cheese, served with Poached Pear,
Haricots Verts, Lemon Thyme Jus*

DESSERTS

Assorted House Made Trio

Raspberry & Pistachio Bavarian Tart, Petit Chocolate Pot de Crème, Chocolate Truffle's

Chef de Cuisine Jake Silins

Before placing your order, please inform your server of dietary needs, restrictions, or allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.
Groups of 7 or more people will be charged an 18% automatic gratuity.