

The Bistro & Wine Bar

VALENTINE'S DINNER 2019

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First Course

Artichoke Soup à la Barigoule \$10

Salad of Bibb Lettuce, Shaved Radish, Maytag Bleu Cheese,
Toasted Walnuts, Fines Herbes, Champagne Vinaigrette \$10

Frisée & Green Apple Salad, Chèvre, Pistachios, Sherry Vinaigrette \$10

'Plymouth Rock' Oysters on the Half Shells, Mignonette & Lemon \$18

Grilled Whole Prawns, Cheddar Cheese Grits, Garlic Chips \$14

Ricotta Toast - Sourdough Bread, Local Honey,
Housemade Ricotta Cheese, Crispy Prosciutto \$12

New England Cheese & Charcuterie Board, Champagne Grapes, Housemade Lavash \$18

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Pasta

Pappardelle Pasta, Roasted White Asparagus, Chanterelle Mushrooms,
Spinach, Wild Mushroom Broth \$12 appetizer / \$24 entree

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Entrees

Butter Poached Local Lobster, Creamy Beet Risotto, Roasted Baby Carrots \$34

Seared Sea Scallops, Pomegranate Glaze, Caramelized Pearl Onions,
Cauliflower Purée with Crispy Pancetta \$32

Grilled Porterhouse Steak, Pommes Purée, Grilled Asparagus, Purple Carrot Purée \$38

Bone-In 22oz. Veal Chop For Two,
Mélange of Artichokes, Chanterelle Mushrooms & Fingerling Potatoes, Sauce Bordelaise \$54

Duck Cassoulet - Duck Leg Confit, Great Northern Beans, Slab Bacon \$29

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Desserts

Bananas Foster Beignets, Caramelized Bananas, Rum Sauce, Pastry Cream \$10

Vanilla Bean Crème Brulée \$9

Blood Orange Curd, Candied Tangerine Slice \$9

Key Lime Tart, Chantilly Cream, Macerated Berries, Citrus Meringue \$9

Apple Pound Cake, Warm Brown Sugar Apples, Vanilla Bean Ice Cream \$9

