

{ VALENTINE'S DAY }



DINNER FOR TWO

COURSE ONE: choose one

BACCALAO PATÉ

corn cream, lardon, arugula

GEM POTATO TERRINE

asparagus, spoon mustard, shallot vinaigrette

COURSE TWO: choose one

CYPRLOT SALAD

quinoa, cashew, cherry, lemon, herbs, pine nuts, arugula

CAESAR SALAD*

shaved parmesan, brussels, house made crouton, anchovy

COURSE THREE: choose one

BEEF SHORT RIB

rutabaga, haricot vert, cabernet reduction

SCALLOPS*

mushroom risotto, chili crunch, kale

COURSE 4:

CHOCOLATE BOMBE

white chocolate, strawberry, ganache

\$125 per couple

optional wine pairing \$30 per person

A LA CARTE

GOAT CHEESE & HONEY

amish honey, crostini

CAESAR SALAD*

shaved parmesan, brussels
house made crouton, anchovy

SWEET POTATO

ricotta, chili crunch, amish maple

RIBEYE*

farm vegetable, gem potato
herb butter

PASTA RATATOUILLE

piperade, zucchini, eggplant
squash, pearl onion, tomato

SCALLOPS*

mushroom risotto, chili crunch, kale

SHORT RIB

rutabaga, haricot vert
cabernet reduction

**To ensure a seamless dining experience, we kindly request that all guests at the table select either the coursed dinner OR the a la carte options.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, as well as unpasteurized milk, may increase your risk of food-borne illness.

Charmant