



Happy Valentine's Day!

Starter:

SMOKED SCALLOP & SAFFRON CHOWDER

ROASTED OYSTERS

Oyster half shell, caramelized fennel, saffron gastrique

CHEESEBOARD (FOR 2)

Artisan farmstead cheeses, local jams, bread, and honey

ROASTED BEET AND VERMONT CHEVRE

Artisan greens, candied walnuts, fennel-blood orange vinaigrette

Entrée:

BRULEED SCALLOPS

Creamed celeriac, sautéed spinach, chili oil, lemon sauce

PAN SEARED DUCK BREAST

Pomegranate-balsamic reduction, confit fingerlings, seasonal vegetable

LAMB PORTERHOUSE

Espresso crust, braised swiss chard, truffle-parmesan risotto

WALNUT CRUSTED CHICKEN

Lemon ricotta cream sauce, spinach, roasted tomatoes, pappardelle

Dessert:

"AUTOCRAT" MOUSSE

Mocha Mousse, pistachio-coffee brittle, chocolate sauce

CHOCOLATE MOSAIC CAKE

House-made whipped cream, fresh berries, brandy caramel

TRIPLE BERRY TRIFLE

Layered blueberries, raspberries, and strawberries, white chocolate mousse, brown butter toffee cookie