

valentines day 2010
for reservations, call 215. 731.1222
3 courses, \$55.00 per person

first course

smoked wild boar bacon and maryland crab bisque
jumbo lump crab meat, avocado

saku tuna tartare
spring onion, crispy shallot, tobiko caviar

truffled chicken pâté
whole grain mustard, red onion marmalade, homemade crostini

warm fingerling potato and smoked salmon salad
grilled leeks, crème fraîche

oven dried tomato, portobello and goat cheese napoleon
petite herb salad, rosemary-balsamic reduction

roasted red beet and kumquat salad
marinated manzanillo olives

second course

roasted butternut squash and baby arugula ravioli
crispy sage brown butter

pan roasted chilean sea bass
sweet pea risotto, alfalfa sprouts, lemon vinaigrette

grilled black angus rib eye steak
roasted root vegetables, melted roquefort, crispy beets

seared diver sea scallops
basmati rice pilaf, haricot vert, green coconut curry

espresso rubbed blue star farms venison
sweet potato panna cotta, baby arugula, aged balsamic

roasted red beet pappardelle pasta
roasted portabella, wilted spinach, grana padano

dessert

homemade selections on blackboard