

# CELEBRATION OF ST. VALENTINE

\$85 / \$119 WITH WINE PAIRINGS

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## MENU

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### AMUSE BOUCHE

#### DUXBURY OYSTER

t.w “shooters” with parsnip-orange essence

#### MACOMBER TURNIP

vanilla scented soup, lime whipped cream with nantucket bay scallop

#### MA. MONKFISH

poached medallion, grapefruit custard and spiced yohurt

#### CHARCUTERIE MAISON

rillettes, armagnac-chicken liver mousse, house-cured salmon

#### GRASS-FED BEEF

rib-eye steak, chestnut and brioche ballotine and shortrib, maine carrot purée, fried potatoes

#### BLOOD ORANGE SORBET

almond dacquoise, tequila and citrus fruit salad

#### MILLEFEUILLE WITH HEIRLOOM APPLES

caramelized puff pastry, caramel parfait, cardamom and apple butter

## VEGETARIAN MENU

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### AMUSE BOUCHE

#### ENDIVE SALAD

sweet-sour endive, wild mushroom timbale, licorice and toasted sesame

#### MACOMBER TURNIP

vanilla scented soup, lime whipped cream and root vegetable chips

#### MAINE CARROT TARTE

short-crust pastry, candied carrot and sauternes butter

#### OVEN-BAKED LENTILS

french green lentils, exotic spices and local poached egg

#### WHOLE WHEAT LASAGNA

hand-made pasta, chestnut cream, caramelized sweet potatoes, local butternut squash, parmesan

#### BLOOD ORANGE SORBET

almond dacquoise, tequila and citrus fruit salad

#### MILLEFEUILLE WITH HEIRLOOM APPLES

caramelized puff pastry, caramel parfait, cardamom and apple butter

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Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.

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