

Valentine's Day

SPECIAL MENU

2025



APPETIZER

SALAMI AND BURRATA \$29

ASSORTED SALAMIS INCLUDING: CALABRESE, ITALIAN DRY, GENOA, SOPRESSATA. SERVED WITH BURRATA, ONION JAM, LINGONBERRY PRESERVES, TANGERINE CHILI MARINATED OLIVES, BALSAMIC MARINATED MUSHROOMS, AND TOASTED CIABATTA.

ENTRÉE

BRAISED BISON SHORT RIB \$40

LOCALLY SOURCED BISON SHORT RIB BRAISED IN A RED WINE-MOREL MUSHROOM DEMI-GLACE, PARSNIP PUREE, LOCALLY SOURCED ROASTED KING TRUMPET MUSHROOMS, GRILLED BROCCOLINI, BLISTERED BABY HEIRLOOM TOMATOES.

PAN SEARED DUCK BREAST \$44

PAN SEARED DUCK BREAST COOKED MEDIUM RARE, ROASTED BROWN BUTTER SAGE BUTTERNUT SQUASH, CHERRY GASTRIQUE, MAPLE ROASTED CARROTS WITH HAZELNUTS AND GOAT CHEESE.

DESSERT

HOT HONEY RICOTTA TART \$12

HOUSE MADE TART TOPPED WITH FRESH BLACKBERRY AND MINT

