



Valentine's Dinner



ROMANCE IS IN THE AIR!

Thu, Feb 14 – Sun, Feb 17, 2019

on THURSDAY Prix-Fixe Menu ONLY | NO A LA CARTE MENU

This Menu is also available all weekend for your Valentine

Fri Feb 15th (3-11 p) | Sat Feb 16th (3-11 p) | Sun Feb 17th (3-9 p)

NIBBLES for SHARING

marinated olives **V, GF** pita 8

hummus **V, GF** pita 7

stuffed grape leaves **V, GF** 7

hot kettle chips **V, GF** 7

[sea salt, curried or cajun]

mint | yogurt dip **GF** pita 7

spinach | artichoke dip **GF** pita 10

spanish ratatouille **V** sourdough 7

cauli fries **V, GF** 8

GF Corn Chips Available Upon Request

add Vegetable Crudités 2

FARMHOUSE CHEESES 16

chèvre (goat)
kashkaval (sheep)
double cream brie (cow)
borgonzola (cow)
nuts | fruit | honey

add CHARCUTERIE 24

smoked salmon | basterma

perfect with port wine,
bubbly or dessert wines

APPETIZERS

tiny lamb meatballs | chuk-chuka sauce **GF** 8

steak tacos (2) | avocado-lime-cilantro, soft flour tortilla **[ADD TACO +3]** 12

fried calamari | spicy aioli & asian dipping sauce 15

sesame **CRUSTED** tuna | seared rare, sesame-ginger-soy sauce **GF** 18

shucked fresh oysters (5) | cocktail sauce 19

VALENTINE'S DINNER MENU

4-course prix-fixe | \$75 per guest++

AMUSE BOUCHE

A little nibble to delight your palate and open your appetite!

APHRODISIAC APPETIZER [Please select your FAVORITE ONE]

WILD MUSHROOM ARTISAN PIE

fontina, shaved parmesan, white truffle oil
gluten free available

LOBSTER BISQUE **GF**

whipped sherry crème

HARVEST SALAD **GF**

organic mesclun, pecan-raisin crostini
candied nuts, berries,
champagne vinaigrette, wedge of brie

GRILLED CHICKEN TACO

soft flour tortilla, guacamole,
pico de gallo & sour cream
gluten free tortilla available

CRISPY BRUSSELS SPROUTS

crumbled blue cheese
balsamic glaze

CAESAR SALAD

garlic croutons, shaved parmesan
gluten free available

SEDUCTIVE MAIN COURSE [Please select your FAVORITE ONE]

BRAISED SHORT RIBS **GF**

toasted almonds & cranberries
parsnip puree & broccoli

CHICKEN PICCATA **GF**

broccoli, artichoke hearts, capers
lemon-white wine sauce
& lemon-herb roasted potatoes

VEGAN TUNISIAN COUS COUS

zucchini, squash, cabbage
chick peas, potato

CHATEAUBRIAND for TWO **GF**

roasted filet mignon
au jus sauce
roasted turnip & carrots

please select your choice of:

ASIAN SWEET POTATO

or

CREAMY MASHED POTATOES

the entire plate is GF

BLACKENED SALMON **GF**

quinoa & black beans

STEAMED MUSSELS **GF**

sojuk, white wine & cilantro
over noodles

LOBSTER RAVIOLI

dill-lobster cream sauce
shaved parmesan

DESSERT ECSTASY [Please select your FAVORITE ONE]

CHOCOLATE MOUSSE | whipped cream & fresh berries **GF**

SORBET & BERRIES | fresh berries **GF**

JASMINE SABAYON | fresh berries **GF**



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