



Valentine's Dinner 2020



ROMANCE IS IN THE AIR!

on Friday, Feb 14th Prix-Fixe Menu ONLY | NO A LA CARTE MENU
This Menu is also available all weekend for your Valentine
Fri Feb 1st (3-11 p) | Sat Feb 15th (3-11 p) | Sun Feb 16th (3-9 p)

NIBBLES for SHARING

- | | | | |
|------------------------------------|---|--|----|
| marinated olives V, GF pita | 8 | mint yogurt dip GF pita | 7 |
| hummus V, GF pita | 7 | spinach artichoke dip GF pita | 10 |
| stuffed grape leaves V, GF | 7 | spanish ratatouille V sourdough | 7 |
| hot kettle chips V, GF | 7 | cauli fries V, GF | 8 |

[sea salt, curried or cajun]

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

sample menu from 2019

MENU SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY

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

CHATEAUBRIAND for TWO **GF**
roasted filet mignon
au jus sauce
roasted turnip & carrots

BLACKENED SALMON **GF**
quinoa & black beans

CHICKEN PICCATA **GF**
broccoli, artichoke hearts, capers
lemon-white wine sauce
& lemon-herb roasted potatoes

please select your choice of:
ASIAN SWEET POTATO
or
CREAMY MASHED POTATOES
the entire plate is GF

STEAMED MUSSELS **GF**
sojuk, white wine & cilantro
over noodles

VEGAN TUNISIAN COUS COUS
zucchini, squash, cabbage
chick peas, potato

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**



Westwood, NJ

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