

Valentine's Day Menu



C O U R S E O N E

OYSTERS ON THE HALF SHELL

Cocktail sauce, rice wine vinegar mignonette, lemon.

BEEF TARTARE

Ground caper, cornichon, local quail egg, horseradish cream, potato chips

AHI TUNA CRUDO

Grapefruit, preserved lemon, fried capers, scallion, olive oil.

White: Jadix Picoul de Pinet, Languedoc-Roussillon, France 12 gl /48 btl

Red: Alias, Pinot Noir, California 9 gl/ 36 btl

C O U R S E T W O

VALENTINES SALAD

Roasted beets, local blue cheese, crushed walnuts, honey-lemon vinaigrette.

ROASTED BUTTERNUT SQUASH SOUP

Creme fraiche, toasted pepitas.

MUSHROOM AVOCADO TOAST

Fresh grilled baguette, roasted oyster mushroom, bacon, avocado.

C O U R S E T H R E E

BRAISED SHORT RIB

Creamy polenta, roasted delicata squash, beef demi glace.

SMOKED LONG ISLAND DUCK BREAST & DUCK CONFIT

Braised red cabbage, rosti potato, blood orange gastrique.

SEARED MARKET COD

French green beans, parsnip puree, lemon beurre blanc.

BLUE HOUSE MUSHROOM FETTUCINE MARSALA:

Locally farmed mixed mushrooms, touch of cream, pinch of garlic, parmesan

White; Henri Perrusset, Macon Village, Chardonnay Burgundy 12 gl/48 btl

Red: Daou, Cabernet Sauvignon, Paso Robles, California 14 gl/54 btl

Dessert Wine: Chateau Laribotte, Sauternes, Bordeaux, France 9/gl