

smashing  
grapes

KITCHEN + WINE BAR

# Valentine's Day

3 COURSE PRIX FIXE DINNER | \$75 PER GUEST

FEBRUARY 10 - 14, 2023

## FIRST COURSE

*choose one from*

### Crispy Lobster Tail

Buttermilk Marinated, Seasoned Flour, Fresh Lobster, Sriracha Honey Mustard

### Roasted Beet Salad

Roasted Red Beets, Baby Arugula, Barrel Aged Feta, Pecan Crumble and Red Wine Vinaigrette

### Caesar Salad

Hearts of Romaine, Russian Rye Croutons, Garlic Chips, Parmesan, Classic Caesar Dressing

## SECOND COURSE

*choose one from*

### Seared Rockfish

Saffron Potato, Fennel, Radish, Cioppino Brodo

### Lobster Fra Diavolo

Chunks of Maine Lobster Meat, tossed with our House-made Spaghetti, Spiced Tomato Sauce, Poached Leeks, Capers, and Fresno Chilies

### Hudson Valley Duck

Slow Roasted Duck Breast, Farro, Parsnip, Duck Confit, and Dark Cherry Duck Jus

### Steak Oscar

5-ounce Prime Filet Mignon Grilled to order, topped with our Jumbo Lump Crabmeat and Hollandaise Sauce, served with Grilled Asparagus

## THIRD COURSE

*choose one from*

### Chocolate Mousse Cake

Fresh Strawberry, Crisp Wafer, Chantilly Cream, Chocolate Sauce

### Cheesecake Brûlée

Creamy Cheesecake with Crisp Caramelized Sugar, Chantilly Cream and Sour Cherry Compote

### Pistachio Cake

Lemon Sorbet, Cherry

## CHAMPAGNE SPECIALS

GH Mumm Cordon Rouge Brut Champagne \$89

Mumm Napa Brut Prestise \$50

The Vineyard at Dodon Rosé \$44

All credit card transactions are subject to a 3.25% processing fee. Prices do not include beverages or tax. 18% gratuity will be automatically added to all checks. Due to high demand, seating times are limited to 2 hours.

\*This item may be served raw/undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.