



VALENTINE'S DAY MENU
COMPLIMENTARY VALET PARKING
\$85/PER PERSON 3 COURSE PRE-FIX

APPETIZERS

TUNA TATAKI

Pan-seared yellowfin tuna, sliced on a biased, citrus ponzu, siracha mayo.

GEMBERI RIPIENI

Colossal shrimp stuffed with jumbo lump crab meat, wrapped in applewood smoked bacon, served with a rosemary prosciutto cream.

BURRATA FRESCA

Char grilled eggplant, heirloom tomato, creamy burrata, pesto, balsamic reduction.

FILET MIGNON EMPANADAS

Medallions of prime filet mignon, fresh mozzarella, sweet & hot peppers, aromatics, served crispy with a Thai chili glaze & balsamic reduction.

CHARRED WAGYU CRUSTINI

Grilled, sliced on a biased atop artisan toast, mint, parsley, chimmichuri, horseradish aioli.

ANGUS MEATBALLS

Served with crack pepper ricotta, spiced tomato fondue, artisan toast, torn basil.

FRENCH ONION CROCK

Caramelized Pine Island onions in a rich beef broth, topped with toasted brioche and melted Gruyère.

CLASSIC CAESAR

Farm-fresh romaine with brioche croutons, Parmigiano-Reggiano, and anchovy Caesar dressing.



ENTREES

AMERICAN WAGYU

14oz, Wagyu Strip. Grilled, sliced on a biased, topped with a parsley & Mint chimmichurri, accompanied with Cherry Pepper hash, farm fresh vegetables. **Additional \$15**

HALIBUT

Wild caught, citrus panko encrusted, oven baked, over herb roasted potatoes, wilted baby spinach, finished in a three citrus burblanc.

PRIME FILET MIGNON

8oz, center cut, pan seared, served with a local mushroom red wine reduction, accompanied with scallion whipped potatoes & farm vegetables.

SURF & TURF

8 oz center-cut filet with a 6 oz citrus-crust Maine lobster tail, finished with cracked pink peppercorn cognac demi-glazed, citrus-drawn butter, herb-roasted broccoli rabe, and whipped potatoes.

SOUTH AFRICAN LOBSTERTAIL

12oz sweet warm water lobster tail stuffed with jumbo lump crabmeat, oven baked, served over cherry pepper hash, wilted spinach, accompanied with a saffron emulsion.

LOBSTER TAIL SCAMPI

Twin 6-oz Maine lobster tails with julienned vegetables, roasted red peppers, and fresh garlic in a lemon-butter white wine sauce over homemade fettuccine.

TARTUFO BIANCO

Mixed wild forest mushrooms, roasted garlic porcini cream sauce, fresh pasta, finished with a truffle essence.

VEAL CHOP MILANESE

Thinly Pounded Milk-fed veal chop, panko incrusted, pan-fried, served with a cherry tomato and red frisbee salad.

DUCK ALLA GRISTMILL

Half Long Island Duck, roasted until crispy, served with fresh orange glaze. Cherry pepper hash, and farm vegetables.

CHICKEN AMORÉ

Thinly pounded, free range chicken breast, stuffed with asparagus, roasted red peppers, mozzarella, panko encrusted, served over scallion whipped potatoes, served in a sherry wine au jus.

DESSERT

CHOCOLATE CARAMEL TORTE

TIRAMISU

WHITE CHOCOLATE CRÈME BRÛLÉE

CHOCOLATE-COVERED STRAWBERRIES AND MACARONS FOR TWO

RED VELVET CAKE

CANNOLI