



Valentine's Day Menu 2026

\$85 price fix

AMUSE

SEACOAST MUSHROOM TARTARE

crispy rice, truffle cream

APPETIZERS

SEAFOOD ON ICE

3 local oysters, 3 middle neck clams, 3 jumbo shrimp

LOSTER-SWEET POTATO CAPPUCINO

fresh lobster chunks, sherry cream, toasted pepitas

CUPID SALAD

gem lettuces, avocado, fresh figs, sun dried strawberries, toasted almonds
pomegranate vinaigrette

GRILLED PEMAQUID MUSSELS

black garlic herb butter, Nana's country white

GOAT CHEESE & BEET ARANCINI

roquette arugula, walnut pesto, golden balsamic agrodolce

ENTREES

CAVATELLI & LOCAL MUSHROOM BOLOGNESE

braised kale, parmesan, garlic crisp

STONINGTON SEA SCALLOPS

Beluga lentils, sautéed Swiss chard, meyer lemon butter

HOMEMADE DUCK RAVIOLI

braised duck ragu, blistered Brussels sprouts, sour cherries, smoked duck jus

SAFFRON LOBSTER RISOTTO

caramelized fennel, English peas, pomegranate seeds & glaze

GRILLED LOCAL SWORDFISH

Manilla clams, charred salsa verde, crispy lemon-sumac potatoes, sautéed rapini

26OZ KANSSA CITY STEAK FOR 2

grilled bone-in NY Steak, roasted spring carrot, hen of the wood mushroom, herbed fingerlings
Bordelaise sauce

DESSERTS

STRAWBERRY SUNDAE

vanilla & strawberry ice cream, white chocolate shortbread, strawberry marmalade, chantilly

RED VELVET SUPREME

Oreo cream cheese frosting, red velvet, vanilla ice cream

TRIPLE CHOCOLATE CHEESECAKE

chocolate cheesecake, chocolate ganache, chantilly

VANILLA CRÈME BRULÉE

fresh berries, lemon madeleine