

Valentine's Day 2017

Shared Appetizers

Raw Oysters - served with cocktail sauce, mignonette, and lemon

Battle Creek - Toms Cove, VA \$2.75 ea.

War Shore - VA \$2.75 ea.

Chincoteague Salts - Toms Cove VA \$2.75 ea.

Crab Dip - rosemary flat bread \$12

Cheese - Merry Goat Round, Humboldt Fog, and Tumbleweed

Blueberry compote, mixed nuts and rosemary flatbread \$16

Tasting Menu \$69 per person

1st

Fried Mozzarella - aged balsamic, pomegranate pine nut salad

Spicy Shrimp Toast - gulf shrimp, jalapeno, lime, cilantro, avocado salsa

Lobster and Squash Chowder - spiced pepitas, crema, coriander ancho oil

*Local Greens - goat cheese, sunflower-sesame brittle, radish, honey cider
vinaigrette*

*Crab Louise - bib lettuce, jalapeno, crispy onions, thousand island
dressing*

2nd

Grilled swordfish - puffed faro pilaf, Peruvian chili sauce, squash fries

Pan seared Rockfish - celeriac cream, squash, citrus vinaigrette

Spice Roasted Chicken - smoke potatoes, tomato ragout, chimichurri

Grilled Filet Mignon - whipped potatoes, mushroom ragout, demi

Crab Cakes - celeriac slaw, crispy fingerling potatoes, lemon aioli

3rd

Chocolate Mousse Cake - macerated strawberry's

Carmel Apple Tart - vanilla ice cream

Pomegranate Cheese Cake - bourbon caramel sauce