

Valentine's Day 2018

Three course dinner \$65 per person

please select one from each course

course one

George's Famous Soup

smoked chicken, broccoli and black beans

Baby Kale Salad

apple, fennel, quinoa, pangrattato,
pomegranate vinaigrette

Caesar Salad

shaved Parmesan-Reggiano, croutons

Grilled Local Octopus

baby potato salad, radish, red onion, celery,
parsley, salsa verde, lemon vinaigrette

Ahi Tostadas

slaw, gochujang, sesame, Fresno chile,
avocado-wasabi spread, micro cilantro,
citrus-soy marinade

course two

Spaghetti with Clams

toasted garlic, roasted tomatoes,
white wine, and extra virgin olive oil

Grilled Faroe Island Salmon

vegetable Anson Mills farro grain salad,
watercress, chermoula

Sesame Crusted Tombo

baby bok choy, oyster mushrooms,
leek fondue, miso-soy vinaigrette

Roasted Organic Chicken Breast

fingerling potatoes, rapini, salsa verde

Red Wine Braised Short Rib

carrot puree, swiss chard, squash,
tomato marmalade, crispy leeks

8 oz. Filet +\$14

smoked mashed potatoes, garlic herb butter,
asparagus, shiitake mushrooms, pearl onions,
red wine reduction

Fettucine Pasta

broccoli pesto, salsa fresca, arugula,
chili mozzarella

course three

Vanilla Bean Cheesecake

graham cracker crust, pomegranate poached
pear, creme fraiche

Pumpkin Mousse

cinnamon caramel, chantilly, gingersnap

Sticky Toffee Pudding Cake

coffee-toffee sauce, banana, salted walnuts,
vanilla bean ice cream

Warm Chocolate Cake

toasted marshmallow, chocolate fudge,
graham cracker crumbs, vanilla bean ice cream

Caramelized Apple Crisp

cinnamon raisins, oat streusel,
vanilla bean ice cream

> A 3% **surcharge** will be added to each bill
to help cover the increasing costs and in
support of increased wages for all of our
dedicated team members.

Menu items subject to change & availability